

American **BEE** Journal

Dedicated To The Progressive Future Of The Bee Industry



Requeening Pays Off



There are still many beekeepers who believe that because a queen produces well one season, she will again. There can be nothing further from the truth. Second season queens are more likely to supersede right at the time you need them than a young laying queen. To avoid swarming, do-nothing hives, and winter loss due to queenlessness, requeen regularly with young laying queens. Return mail shipments summer and fall.

STARLINES and MIDNITES

1 to 25—\$1.30 25 to 99—\$1.20
100 up—\$1.00 each

ITALIANS

1 to 25—\$1.00 each; 25 to 99—90c
100 up—80c

Clipped and marked for only
15c each additional

YORK BEE CO.

P.O. BOX 300

JESUP GEORGIA
(THE UNIVERSAL APIARIES)

**The Strains Preferred by
Leading Honey Producers**

Plan Now For Your Container Needs—

**DADANT & SONS, INC. have everything you need
to package your honey crop.**



QUEENLINE JARS
(ALL SIZES)

ROUND JARS
(ALL SIZES)

CHUNK HONEY JARS
(ALL SIZES)



60 POUND CANS
10 POUND PAILS
5 POUND PAILS



COMB HONEY CARTONS

REVELATION WRAPPERS

SHIPPING CASES

PLASTIC DISPENSERS

DRIP CUT SERVERS

ATTRACTIVE LABELS



Refer to our 1959 Catalog for Prices and Quantity Discounts, take your choice, and send your order to any of our six distribution points, and you will get prompt service.

DADANT & SONS, INC

HAMILTON, ILLINOIS

DADANT BRANCHES

180-200 Canisteo HORNELL, N.Y.	Highway 41, South HAHIRA, GEORGIA	1010 W. Austin PARIS, TEXAS
722 W. O'Connell WATERTOWN, WIS.	1929 East Fourth Street, SIOUX CITY, IOWA	Stephenson Ave. at 14th LYNCHBURG, VA.

**NORMAN'S
Italian Queens
65c air mail**

Satisfaction Guaranteed

NORMAN BEE CO.
Ramer, Alabama Route 1

THRIFTY QUEENS

Three banded Italians only.

In lots of 100.....\$65.00

Smaller lots each75

Remember Thrifty bees are guaranteed to please.

W. J. FOREHAND & SONS
Fort Deposit, Ala.
Breeders Since 1892

ROYAL JELLY

Bulk and Capsules
Write for prices.

LITTLE'S APIARIES
Shelbyville, Tennessee



Bright Three Banded
Italian Package
BEEES AND QUEENS
Our Mott strain is
the very best

Queens 1 to 49—\$1.25; 50 or more
\$1.10; 2 lb. packages 1 to 49—\$4.50;
50 or up—\$4.25; 3 lb. pkgs. 1 to 49
—\$5.50. 50 up—\$5.25.

Packages F.O.B. shipping point.
Queens prepaid. Write for circular.
We guarantee safe delivery.

TAYLOR APIARIES
P. O. Box 249 Luverne, Ala.

The
American Bee Journal
Hamilton, Illinois

Vol. 99, No. 8 August, 1959

Editor—G. H. Cale
Associate Editors—M. G. Dadant,
Roy A. Grout

Published monthly at Hamilton, Illinois.
Entered as second-class matter at the Post
Office, Hamilton, Ill. In the United States,
Canada and Mexico, \$2.00 a year, two
years \$3.50; three years \$5.00. Foreign \$2.50
a year; two years \$4.50; three years \$6.50.
Subscription stopped at expiration date
printed on wrapper. Available on microfilm
at moderate prices by writing to Univer-
sity Microfilms, Ann Arbor, Michigan.

August, 1959

Italians QUEENS Caucasians

Whether you need queens for making increase or re-queening — Let
us supply your needs, one or one thousand, your order will have our
prompt attention.

PRICES

In Lots of — 1-24.....\$1.00 each; 25-499.....\$.85 each

Queens Postpaid - Airmailed - Clipped - No Extra Cost
10c each for marking.

THE STOVER APIARIES

Mayhew, Miss.

ITALIAN "Gulf Breeze" QUEENS

Replace old queens with fresh GULF BREEZE stock when necessary.

PRICES: 1-24.....90c each; 25-100.....80c each; 100 up 75c each
Clipped and painted 10c extra.

BESSONET BEE COMPANY

Donaldsonville, La.

ARE YOU MOVING?

For prompt change of address, please notify us six weeks beforehand;
otherwise, some issues may miss you. Also, some back copies may not be
available.

Be sure to send both your OLD ADDRESS and your new address,
including the postal zone number. If possible, just return the mailing label
from a recent copy of the American Bee Journal.

Write to SUBSCRIPTION DEPARTMENT, AMERICAN BEE JOURNAL,
Hamilton, Illinois

SMITH'S QUEENS

Although this will be our last ad for the season, PLEASE remember
we will have those good queens until late October. You will like them
and the prices are right.

1-9—80c

10 or more—75c each

N. B. SMITH & CO.

Calhoun, Alabama

American Rabbit Journal

Shows the Way to Success

The leading Rabbit Farming Magazine.
Explains the growing meat rabbit indus-
try. Non-fancy. Est. 1931. 3 years
\$2.00; 1 year \$1.00; Sample dime.

American Rabbit Journal
Dept. S. Warrenton, Missouri

QUALITY QUEENS

Postage Prepaid June 1 - Sept. 30:
1-24 25-99 100 up
Italians \$1.10 \$1.05 \$1.00
Starlines 1.30 1.25 1.20

FRANK G. STEWART
Phone: FRanklin 8-2462
Millville California

**ITALIAN QUEENS
\$1.25**

W. E. PLANT
Hattiesburg Miss.

AFRICAN BEEKEEPING

Successor to the S.Af. Bee Journal.
Monthly. Sub. 10/(\$1.50) a year

Editor, Box 4, Bergvliet, C.P.
South Africa

CAUCASIAN or ITALIAN Quality Queens That Produce Gentle Bees
PRICES THROUGH-OUT SEASON

2 lb. pkg. with queen—\$2.85

5 lb. pkg. with queen—\$5.55

3 lb. pkg. with queen—\$3.75

Queens 1 to 25.....\$.75

4 lb. pkg. with queen—\$4.65

25 up\$.65

FARRIS HOMAN, Shannon, Miss.

QUEENS

When You Want
QUALITY at LOW COST
Look For This Sign



TRADE MK. REG.
U. S. PAT. OFF.

3-BANDED ITALIANS grown on our own
bee farm and rushed out daily from Clarkson
by air mail.

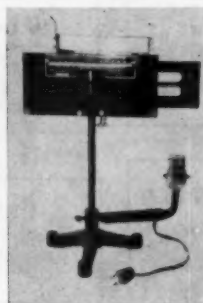
1 - 4—\$1.00 each prepaid Air Mail
4 - 25— .90 each prepaid Air Mail
26 - 99— .85 each prepaid Air Mail
100 up— .80 each prepaid Air Mail

WALTER T. KELLEY CO.

Clarkson, Kentucky

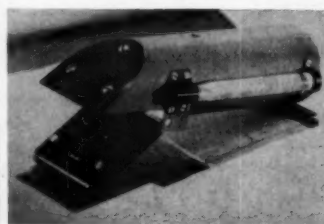
Now Available at DADANT'S

PFUND COLOR GRADER



Designed for
measuring the color
grades of your
honey, quickly and
accurately.
Easy to use.

HONEY REFRACTOMETER



Checks the
moisture content
of your honey.

Scale Range 12.5%
to 26%.

Write
for
Prices.

DADANT & SONS, INC. Hamilton, Ill.

Moth Proof Your Combs

with

Dadant's KILLMOTH

(Ethylene Dibromide)

Guaranteed to give complete protection
against wax moth in all stages, eggs, larvae,
or adult moths.

Can be used in any temperature; not harm-
ful to combs.

Available in 4 sizes:— M-92— $\frac{1}{2}$ gal., wt. 10 lbs. \$5.65;
M-93—1 gal., wt. 18 lbs. \$10.20; M-91—1 Qt., wt.
6 lbs. \$2.85; M-94—5 gal., wt. 81 lbs. \$34.20.

Send for descriptive circular.

DADANT & SONS, Inc.

Hamilton, Illinois

DADANT BRANCH OFFICES

Stephenson Ave. at 14th St.
Lynchburg, Virginia

180-200 Canlsteo
Hornell, New York

Highway 41, South
Hahira, Georgia

1010 W. Austin
Paris, Texas

722 West O'Connell St.
Watertown, Wis.

1929 E. Fourth St.
Sioux City, Iowa



QUEENS

NOW TO NOVEMBER

	Island Hybrid	Reg. Italians
1 - 24	\$1.30 each	\$1.00 each
25 - 99	1.20 each	.90 each
100 up	1.15 each	.85 each

PACKAGE BEES — April and May.

FALL COLONIES—Order now for winter
and spring delivery.

ROSSMAN APIARIES

P. O. Box 133

Moultrie, Ga.

J. E. WING & SONS

45 Years' Continuous Service

ITALIAN PACKAGES
BEES AND QUEENS
OUR SPECIALITY

Knights Landing, Calif.

Chrysler's Electric Welded All-Steel Queen Excluder



The only
worthwhile
Queen
Excluder
on the market

- Accurate spacing
- Allows maximum bee passage
- Better ventilation
- More honey production
- No wood. No Burr combs
- No sharp edges to injure bees
- So durably made that it is permanently queen excluding and will last a life time.

We manufacture a full line of Bee Supplies. Order from our dealers or direct from our factory. Canadian-made goods are cheaper. No duty. Send for our price list. Always in the market for Beeswax. Cash or trade.

W. A. CHRYSLER & SON
Chatham - Ontario - Canada

QUEENS

from Northern California

	Italians	Starlines
1 - 25	\$1.10	\$1.40
Over 25	1.00	1.30

Available from spring to early fall.

GEO. E. SMITH & SON

Phone
Sherwood 2-3511 Sherwood 2-5544
Rt. 4 Box 59 Yuba City, Calif.

WESTERN HEADQUARTERS

FOR BEE SUPPLIES, HONEY AND BEESWAX

- Certified Beeswax Salvage Plant
- Custom Rendering
- Bleaching, Refining
- Foundation Manufacturing—both plain and wired
- Top Cash Market for Your Beeswax and Honey



MILLER'S AMERICAN HONEY CO.
Woodrow Miller, owner
Colton, Calif. Phone 1722

PACKAGE BEES & QUEENS and ROYAL JELLY

Write For Prices

JACKSON APIARIES
P. O. Box 58 Funston, Ga.

For Divisions and to replace Failing Queens — There's No Better Queens Than DADANT STARLINE HYBRIDS and GARON'S THREE-BANDED ITALIANS.

ONLY FIRST GRADE QUEENS SHIPPED

	DADANT STARLINE Hybrid Queens	GARON'S 3-BANDED Italian Queens
1 - 24	\$1.30	\$.85
25 - 99	1.15	.80
100 up	1.00	.75

Queens clipped and Marked Free for Summer ONLY.

GARON BEE COMPANY

Donaldsonville, La.



Kelley's Wax Press

This is the only worth while wax press on the market.

Tank made of 12 gauge steel plate with heavy, welded in bottom supports, shipping weight about 300 lbs. Net price \$86.50.

Why pay freight on dirt and other waste. Render your own wax in your spare time to know exactly what you get and sell or trade it to your best advantage.

Walter T. Kelley Co.

Clarkson, Kentucky, U.S.A.

— QUEENS —

DARK ITALIAN

CAUCASIAN

You will be pleased with either of these two strains for your better honey production. All queens air mailed if far enough away to help you receive them in good condition.

1 - 24 75c 25 up 70c

WAX WORMS FOR FISH BAIT. WHOLESALE ONLY.

LOUIS L. COUCH

807 St. Joseph St.

Pineville, La.



Use the

MASTER Electric Uncapping Knife.

Heavy Duty Thermostat. Quick adjustment.

Used by uncappers all over the world.

Price \$15.00 — See your Dealer

HUTCHISON MFG. CO.

2904 Colorado Ave., Santa Monica, Calif.

HONEY LABELS

Our honey labels will tell your honey story, by word and picture to encourage sales. Our sample catalog is yours for the asking.

Each label in complete color and each one separate (an actual label) to put on your container to see how it looks.

AMERICAN BEE JOURNAL, Hamilton, Illinois

Swing to

The Kitchen

Items from Everywhere

Pictures about This and That

IT TAKES A LOT OF SPACE for every kind of information in ABJ. One way to print accumulations is pretty well illustrated in this issue. The Beginner, Industry, Meetings, Federation and Crop and Market hold their places but the rest of the occasional departments drop out this time (Science, Marketing and so on) and you Commercial operators and the Sideliners can pick up many items this time to suit you. AND THE LADIES, they will fill your tummies with honey food for a long time to come.

Recipes For The Whole Family

We've been figuring on this Swing for some time. Most of these recipes have been tested in my kitchen. I have tried to classify them for you. I did not have any good pictures so relied on some from Mona Schafer of the California Honey Advisory Board for those that are used on these eight pages. Eight pages may not be enough for all the recipes on hand. If some are left over they will be used later.

PAT DIEHNELT, Editor, Recipe Department

Fancy Yeast Baking

Honey Coffee Cake (deluxe)

1 cake compressed yeast, $\frac{1}{4}$ cup honey, $\frac{1}{2}$ cup milk, scalded and cooled to lukewarm, 2 cups sifted flour, 2 tablespoons butter, $\frac{1}{4}$ cup light brown sugar, 1 egg well beaten, and 1 teaspoon salt. Dissolve the yeast and honey in lukewarm milk. Add $\frac{3}{4}$ cup flour to make a sponge. Beat well, cover and let rise 45 min. in a moderately warm place. Add butter and sugar creamed together, egg well beaten, salt and remaining flour. Knead lightly and place in a greased bowl. Cover and let rise in warm place about 2 hours or until double in bulk. Place on lightly floured board and roll 1 inch thick. Place in well oiled pan and let rise until light. Brush with melted butter and honey topping. Bake in moderate oven for about 25 minutes.

Mrs. G. H. Ohmert, Dubuque, Iowa

Twice Baked Honey Rolls

2 cups milk, 5 teaspoons salt, $\frac{1}{4}$ cup honey, 2 yeast cakes, softened in 1 cup lukewarm water, 10 cups sifted flour, $\frac{1}{2}$ cup melted shortening.

Scald milk, add salt and honey; cool to lukewarm. Add yeast, stir until smooth. Stir in six cups flour and the cooled shortening. Add additional flour, sufficient to permit kneading. Knead, let rise until double in bulk. Then shape into rolls, any desired shape. Let rise until slightly less than doubled in bulk. Bake 40 minutes in a very slow oven, 275° F. Leave in pans 20 minutes. Cool at room temperature and wrap. Yield 3 or 4 doz. rolls depending on size. When ready to serve place on ungreased pan or cookie sheet. Bake at 350° until brown, about 10 minutes.

Mrs. Henry F. Puppe, Nebraska City, Nebr.

Honey Buns

Combine: $\frac{1}{4}$ cup lukewarm water, 1 teaspoon sugar. Add: 1 envelope granulated (or cake compressed yeast). Let stand 5 minutes. Cream $\frac{1}{2}$ c. shortening, $\frac{1}{2}$ c. sugar, 1 t. salt. Mix in: 1 cup sifted all purpose flour, $\frac{3}{4}$ c. water. Add the yeast mixture. Stir in 2 cups flour, 1 well beaten egg. Cover and refrigerate over night. Grease muffin pans



enough for 2 dozen buns. Put in each muffin cup: 1 teaspoon honey, 1 t. nuts. Drop a spoonful of dough in each muffin cup. Let rise in warm place until doubled in bulk. Bake in moderately hot oven (375°) 12 to 15 minutes. Serve bottoms up.

Mrs. Arnold Perlick, Suring, Wisconsin

Refrigerator Rolls

$\frac{1}{2}$ cup honey, 2 cakes compressed yeast or dry granular, 1 cup milk, $\frac{1}{4}$ cup lukewarm water, 1 tablespoon salt, 2 eggs, $\frac{1}{2}$ cup melted shortening (lard), 6 cups sifted enriched flour.

Soften yeast in lukewarm water. Scald milk, add honey and salt. Add half the flour and beat well. Add softened yeast and beaten eggs. Mix well. Add shortening and remaining flour to make a soft dough. Knead until smooth. Place in a greased bowl. Cover and place in refrigerator. When ready to bake, punch down dough and shape into rolls. Place

rolls in greased pans. Cover let rise until double in bulk. Bake in moderately hot oven 15 to 20 minutes. Yield 2½ dozen rolls.

Mrs. G. H. Ohmert, Dubuque, Iowa

Honey Kolaches

1 cake compressed yeast, ¼ cup lukewarm water, 1 cup milk, ¼ cup butter, ½ cup honey, 1 teaspoon salt, 2 eggs beaten, 5 cups flour and prune puree.

Soften the yeast in the lukewarm water. Scald the milk and pour over the honey, butter and salt. Cool until lukewarm. Add flour to make a thick batter. Add yeast and well beaten eggs. Beat well. Add enough flour to make a soft dough, not as stiff as for bread. Turn out on lightly floured board and knead until smooth and satiny. Place in a greased bowl cover and let rise until double in bulk, (about 2 hrs.). When light, punch down, roll out to ½ inch thickness and cut in 3 inch rounds. Place on oiled pans allowing plenty of space between rounds. Let rise until very light. Make deep impression in center of each round for filling, cooked prunes (honey sweetened) and mashed. Bake in moderate oven 375° for about 20 minutes. While still hot drizzle with this topping. Add 4 tablespoons of hot water to 1 cup confectioners (powdered) sugar and ½ teaspoon vanilla. Do not ice the centers. Sprinkle with chopped nuts and candied orange rind, if desired.

Mrs. G. H. Ohmert, Dubuque, Iowa

Plum Kuchen

¾ cup milk, ¾ cup sugar, 1½ teaspoon salt, ½ cup shortening ½ cup warm, not hot, water (lukewarm for compressed yeast), 2 packages or cakes yeast, active dry or compressed, 2 eggs well beaten, 1 teaspoon vanilla, 4 cups sifted enriched flour, 20-24 Italian plums sliced, ¼ cup honey, 1 teaspoon cinnamon, ½ teaspoon nutmeg, 1 tablespoon butter.

Scald milk. Stir in sugar, salt and shortening. Cool to lukewarm. Measure water into a large mixing bowl (warm, not hot water for active dry yeast, lukewarm for compressed yeast). Sprinkle or crumble in yeast, stir until dissolved. Add lukewarm milk mixture stir in eggs, vanilla and flour. Beat thoroughly until smooth. Turn batter into oblong pan, 13" x 9½". Brush batter with honey. Arrange sliced plums evenly in rows on top of yeast batter, with pointed

ends down. Brush with additional honey. Sprinkle with cinnamon and nutmeg and dot with butter. Cover. Let rise in a warm place, free from draft, until doubled in bulk about 1 hour and 15 minutes. Bake at 375° F (moderate oven) about 35 minutes. Serve warm or cold with whipped cream. Makes about 20 servings.

Mrs. Arnold Perlick, Suring, Wisconsin

Honey Pecan Buns

2 cakes Fleischmann's yeast, 1 cup lukewarm water, ¾ cup shortening, ¾ cup sugar, 1 teaspoon salt, 2 eggs beaten, ½ teaspoon nutmeg, few drops lemon extract, 1 cup milk scalded and cooled, 9 cups flour.

Dissolve yeast in lukewarm water. Cream shortening, sugar and salt, add well beaten eggs, nutmeg, flavoring and lukewarm milk. Add to yeast. Add 3 cups flour and beat well. Add remaining flour; turn out on floured board and knead lightly until smooth and elastic. Place in greased bowl. Cover and set in warm place free from draft, until light, about 2 hours. Prepare muffin pans by greasing well and placing in the bottom of each section 3 teaspoons honey, ½ teaspoon butter and 3 pecan halves. When bun dough is light divide into 2 equal parts. Roll into oblong sheets ¼ inch thick and about 26 inches wide. Brush each sheet with melted butter and sprinkle with ¼ cup honey and ½ cup chopped pecans. Roll up as for jelly roll. Cut into 1 inch pieces and place cut side up in prepared muffin pans. Cover and let rise in warm place, free from draft until light, about 45 minutes. Bake in moderate oven at 400° F about 30 minutes. Turn out of pans immediately, bottom side up. Makes 4 dozen.

Mrs. Arnold Perlick, Suring, Wisconsin

Honey Coffee Cake

1½ cakes Fleischmann's yeast, 1 tablespoon sugar, 1 cup milk scalded and cooled, 4½ cups sifted flour, ¼ cup butter, ½ cup sugar, ¼ teaspoon salt, 2 eggs beaten.

Dissolve yeast and 1 tablespoon sugar in lukewarm milk; add 1½ cups flour. Beat until smooth. Cover and let rise in warm place, free from draft, until light about ¾ hour. Cream butter, add sugar and salt; add to yeast mixture. Add well beaten eggs and remaining flour. Knead lightly. Place in a well greased bowl. Cover and let rise in warm place until light about 2 hours. Roll ¼ inch thick place in 2 well greased shallow

pans (8½ x 11½ x 2 inches deep). Let rise again until light, about 1½ hours. Prick tops with fork, brush with melted butter and sprinkle with topping. Let rise in warm place about ½ hour. Bake in moderate oven at 400° F about 20 minutes. Makes 2 cakes.

Honey Nut Topping

4 tablespoons butter, 4 tablespoons sugar, 4 tablespoons flour, 4 tablespoons honey, ½ cup chopped nuts.

Cream butter, add sugar, mixing well. Add flour and honey and beat until well mixed; add nuts.

Mrs. Arnold Perlick, Suring, Wisconsin

Comments by Pat

Honey Coffee Cake - Mrs. Ohmert—Deluxe. **Twice Baked Honey Rolls** - Mrs. Puppe—You too can make your own Brown and Serve rolls. **Refrigerator Rolls** - Mrs. Ohmert—Make 'em today, bake 'em tomorrow, & tomorrow & tomorrow.

Honey Kolaches - Mrs. Ohmert—If you've never made Kolaches - start now on this specialty from Czechoslovakia.

Honey Pecan Buns - Mrs. Perlick—4 dozen delicious buns. **Honey Buns** - Mrs. Perlick—Butterscotch buns!

Honey Coffee Cake - Mrs. Perlick—The honey's in the topping. **Plum Kuchen** - Mrs. Perlick—A German favorite.

Yeast Breads

Milk and Honey Bread

1 large can of evaporated milk, an equal amount of homogenized milk, ½ cup honey, 1 tablespoon salt, 2 packages dry yeast, ¼ cup lukewarm water, 6 cups flour plus 1 cup for kneading board.

Heat milk, dissolve honey and salt in it and cool. Dissolve yeast in lukewarm water and add flour and yeast to milk. Knead. Set aside and let rise. Punch down with wooden spoon, twist spoon, turn dough so punched down place is on bottom and let rise again, about one half hour to 45 minutes. Knead slightly, shape into loaf by spreading out and folding over into uniform, pan sized loaves. Set in loaf pan and let rise 'till not quite double in bulk but when slight finger impression doesn't spring back. Bake at 375 degrees until lightly browned. Makes two large, one small loaf.

Mrs. J. H. Happ, Galveston, Texas

Milk and Honey

GREAT SHAKES — It's a Pick-up!



... PEACH 'N HONEY FLIP

¼ cup California Honey, 1 cup fresh California peaches, ¼ teaspoon almond or vanilla, 2 cups milk.

Mix honey, pureed peaches, and flavoring. Add milk. Blend all to-

gether in mixer. Serve in tall glasses. Top with whipped cream or ice cream. For extra tingle ginger ale may be added. Makes 4 servings.

From California Honey Advisory Board, San Marino, California

White Bread

2 pkg. active dry yeast, ½ cup water, ½ cup white clover honey, 2 tablespoons salt, ½ cup lard, 4½ cups milk, 14-14½ cups sifted flour.

Scald the milk, add the honey, salt and lard. Stir to dissolve. Let stand until lukewarm (90 degrees). Add the yeast which has been allowed to soften in ½ cup water (110 to 115 degrees).

Stir in 7 cups flour. Mix with spoon until smooth. Add enough of the remaining flour to handle easily. Turn out onto a lightly floured board. Cover and let stand 10 minutes to tighten up.

Knead until dough is satiny and smooth. Shape into a smooth ball, and place in a greased bowl. Cover, and let rise in a warm place (80 to 85 degrees) until double in bulk. Punch down, and let rise again and turn out on a floured board. (Second rising may be omitted). Mold into loaves. Place in greased bread pans.

Grease top of loaves and let rise until sides of dough reach top of pan and center is well rounded (about an hour).

Bake at 400 degrees for 15 minutes. Then reduce heat to 325 degrees for 25 minutes or until done. For extra tender crust, butter tops when removed from pans.

Yield: 4 loaves

Mrs. Dean Zimmer, Charles City, Iowa

Home Made Bread

1 package Fleischmann's dry yeast, 2 cups warm water, 1 teaspoon salt, 2 tablespoons honey, 2 tablespoons shortening and 7 cups flour.

Put yeast in a pan. Pour the water over the yeast, then salt, honey and shortening. Mix it together. Put half the flour in. Mix it, then the other half. Knead it real good. Put the bread in a pan and cover it. Let it rise in a warm place 1 hour. Knead it down. Let it rise

again 1 hour. Put it in 2 greased loaf pans. Let it rise 2 hours. Bake in hot oven 400 degrees 25 minutes. Mrs. Martin Roth, Manor, Texas

Enriched Bread (2 loaves)

2 cups milk or 1 cup milk and 1 cup water, 1 tablespoon salt, 2 tablespoons shortening, 2 tablespoons honey, 1 cake compressed or dry granular yeast, 6 cups enriched flour (about).

Scald milk and cool to lukewarm. Add salt and shortening. Put honey and yeast in mixing bowl, let stand until yeast is softened. Add milk and half the flour. Beat thoroughly. Gradually add enough flour to make a soft dough. Turn out on floured board and knead until smooth and elastic. This requires about eight minutes. Place in slightly greased bowl and let rise until double in bulk. Punch down lightly and let rise again. Form into loaves. Place into greased pans, allow to rise until double in bulk. If baked in individual loaves (1 lb.) bake 40 minutes at 400-425 degrees F.

Mrs. Virginia Baker, Luray, Virginia

White Bread

Made with part honey

I Sponge:

4 cups lukewarm water, 2 yeast cakes or granular yeast, 4 tablespoons granulated sugar, 5 teaspoons salt, 6 cups white flour (sifted twice).

Put together and beat until smooth, set in a warm place (82 degrees) until light and bubbly, about 1½ hours.

II. Now sift 9 cups of white flour twice and set aside. After sponge is ready add: 1 cup boiling water, ½ cup white sugar, ½ cup honey, 6 tablespoons of melted shortening (veg. or lard).

Put second ingredients in a bowl and cool until lukewarm, then add to sponge mixture and combine.

III. Now add the 9 cups of sifted flour gradually, mix smooth, knead and let rise in a warm place until double in bulk, about 2 hours. Place in greased loaf pans let rise until doubled again. Pre-heat oven at 375°, then turn it down to 305° when you put the bread in to bake. Time 45-50 minutes. Makes 5-1 lb. loaves of bread.

Mrs. Robert Kowalsky, Chehalis, Wash.

Comments by Pat

Milk & Honey Bread - Mrs. Happ—No shortening! **White Bread** - Mrs. Zimmer—A four loaf specialty. **Homemade Bread** - Mrs. Roth—Pride of Texas - two light white loaves.

Enriched Bread - Mrs. Baker—Developed by the American Honey Institute - so you know it'll be good. **Sponge Method White Bread** - Mrs. Kowalsky—Have you tried the sponge method? - Here is a fine failure proof recipe to use.

Whole Wheat

Wisconsin Whole Wheat Bread

2 cups of milk, $\frac{1}{3}$ cup honey, 4 teaspoons salt, 3 cakes Fleischmann's yeast, 2 cups lukewarm water, 10 cups whole wheat (graham) flour, $\frac{1}{2}$ cup melted shortening.

Scaled milk; add honey and salt; cool to lukewarm. Dissolve yeast in lukewarm water and add to lukewarm milk. Add half the flour and mix well. Add melted shortening and remaining flour. Cover and set in warm place, free from draft. Let rise until doubled in bulk (about an hour). Knead lightly, using as little flour on board as possible. Cover with cloth and let stand until almost doubled in bulk (about 40 minutes). Shape into loaves and place in greased bread pans. Cover and let stand 30 minutes longer. Bake in moderate oven (375 degrees) about an hour. Makes three large or four small loaves.

Taken from Fleischmann's Home Economics Dept. A tested recipe. Cost of ingredients about 79c. Soft and fresh—even after several day.

Number Five Winner

Mrs. Arnold Perlick, Suring, Wis.

Michigan Whole Wheat Bread

$\frac{1}{2}$ cup luke warm water, 1- $\frac{1}{4}$ pkg. dried yeast, 2 cups scalded whole milk, $\frac{1}{2}$ cup shortening, $\frac{3}{4}$ cup honey, 1 tbs. salt, 3- $\frac{1}{2}$ cups whole wheat flour, $\frac{1}{4}$ cup wheat germ, 2 cups white flour.

Soak yeast in luke warm water; let grow until yeast fills the cup.

Cream shortening, honey and salt in large bowl; add scalded milk; let cool till lukewarm; add yeast. Add whole wheat flour and wheat germ. Beat with a large spoon about 3 min. Then add white flour, a little at a time and knead in, until the dough is quite elastic-takes about 2 cups. Let rise in warm place until double; knead down and let rise a second time. Divide into 2 loaves, knead



$\frac{1}{2}$ cup orange juice or liquid from canned yams, 2 teaspoons salt, $\frac{1}{4}$ cup soft shortening, $\frac{1}{4}$ cup honey, $\frac{1}{2}$ cup mashed yams, 2 packages active dry or 2 cakes compressed yeast, 2 eggs, $3\frac{1}{4}$ to $3\frac{1}{2}$ cups sifted all-purpose flour, $\frac{1}{2}$ cup butter or margarine, $\frac{1}{2}$ cup honey, 2 cups chopped nutmeats or raisins.

Liquid should be lukewarm before adding salt, soft shortening, honey and yams. Mix well; then crumble yeast into mixture. When yeast is softened, add eggs, beat well. Add flour mixing until soft dough is formed. With hands knead dough gently in bowl. Grease bowl, form dough into round ball, cover and let rise in warm place (85°) until dough is

and shape and place into greased bread pans. Let rise until loaves are high and well-rounded.

Bake in 400° for 40 min. Let cool before slicing.

COMMENT:

This was originally a Phillipsbury recipe, for which I have just substituted honey for sugar, and added wheat germ for part of the whole wheat flour. I find that the kneading is very important. It brings out the gluten and makes bread which can be sliced without excessive crumbling, which is important if bread is to be used in a lunch box. Honey can be reduced or increased, according to taste. This makes two $1\frac{1}{4}$ loaves.

Mrs. Joseph H. Murray, Taylor, Mich.

light and double in bulk (about $1\frac{1}{2}$ hours).

Mix together $\frac{1}{2}$ cup butter or margarine, $\frac{1}{2}$ cup honey and 2 cups nutmeats or raisins. Spread over bottom of 2 greased baking pans (8 x 12-inches). Turn light dough onto floured board. Divide in half and fit into prepared pans. Using two well-greased sharp knives, cut each pan of dough into 15 buns. Cover and let rise until double in bulk (30 minutes). Bake buns at 325° (slow) 25 minutes. Cool 5 minutes before turning out onto rack or serving plate. When cold, they may be wrapped for freezer.

Yield: 2 $\frac{1}{2}$ dozen buns.

From California Honey Advisory Board's Honey Nifty Fifty Recipes.

Indiana Whole Wheat Bread

2 packages of dry yeast dissolved in 1 cup warm water, 4 cups warm water, 1 $\frac{1}{2}$ teaspoon salt, $\frac{3}{4}$ cup honey, 3 tablespoon oil, 1 egg, 4 teaspoon bone meal powder (may be omitted), 4 cups whole wheat flour.

Beat for gluten. Add flour to desired stiffness. Knead well. put in pan, oil top, cover with wax paper, put on lid, place in refrigerator overnight. Next morning let come to room temperature, knead, raise and put in pans and bake at 350° for 30 minutes. It should sound hollow when it is tapped if it is done. (When removed from refrigerator, if it deflates when punched with finger it needs more flour.)

Mrs. Elmer Wilbur, Crawfordsville, Ind.

Nifty Fifty Honey Dream Nuggets



1 cup (6 oz. pkg.) butterscotch morsels, $\frac{1}{2}$ cup honey, 1 pkg. ($7\frac{3}{4}$ oz.) vanilla wafer crumbs, 1 cup chopped nutmeats, 2 to 4 tablespoons orange juice.

Melt butterscotch morsels over hot water. Stir in honey, wafer crumbs and nutmeats. Add orange juice until

mixture is moist. Chill $\frac{1}{2}$ hour or until mixture can be easily handled. Shape into 2-inch cooky bars. May be rolled in chopped nutmeats or coconut. Yield: About 2 dozen bars.

From California Honey Advisory Board's new fifty recipe booklet

Honey's Nifty Fifty Recipes—25c.

Honey Oatmeal Bred (3 loaves)

$1\frac{1}{2}$ cups milk, 1 cup quick cooking oatmeal, 2 tablespoon shortening, 1 can evaporated milk (13 oz. size), $\frac{1}{4}$ cup honey, 1 tablespoon salt, 1 or 2 cakes compressed or dry granular yeast, 2 cups flour, 3 cups whole wheat flour (about).

Boil milk, add oatmeal and cook 2 minutes. Add shortening when melted, add evaporated milk, honey and salt. Cool to lukewarm (98°F). Add crumbled yeast and let stand 2 min. add flour and beat well. Add whole wheat flour to form a soft

dough. Knead until mixture is smooth (about 8 minutes). Let rise until double in bulk, form into 3 loaves. Let loaves rise until double in bulk and bake at 375°F . for 45-50 minutes.

Mrs. Virginia D. Baker, Luray, Virginia

Comments by Pat

Wisconsin Whole Wheat Bread - Mrs. Perlick—No. 5 Winner from April Issue. Michigan Whole Wheat Bread - Mrs. Murray—Wheat germ makes this unique.

Indiana Whole Wheat Bread - Mrs. Wilbur—The bone meal is optional - it is an excellent source of calcium, however. Honey Oatmeal Bread - Mrs. Baker—Get the oatmeal out - this is delicious.

Quick Breads

Honey Brown Bread

1 cup whole bran cereal, $\frac{1}{4}$ cup seedless raisins, 2 tablespoons soft shortening (Mazola oil), $\frac{1}{2}$ cup honey (extracted), $\frac{3}{4}$ cup buttermilk, 1 egg, 1 cup sifted flour, $\frac{1}{2}$ teaspoon baking soda, 1 teaspoon baking powder, $\frac{1}{2}$ teaspoon salt (scant), $\frac{1}{2}$ teaspoon cinnamon.

Procedure: Combine bran, raisins, shortening, honey and milk; let stand until most of moisture is taken up. Add egg and beat well. Sift flour, soda and baking powder, salt and cinnamon (3 times). Add to first mixture, stirring only until combined. Bake in moderate oven 350° about 45 minutes or until done. Use Pyrex loaf pan or two one pound coffee cans that have been well greased.

Mrs. Emery Lapp, Briggsville, Wisconsin

Honey Bread

Beat 2 egg yolks light, add $\frac{1}{2}$ cup sugar, 1 cup honey mixing thoroughly. Sift 2 cups flour, 1 teaspoon soda, 1 teaspoon salt. Mix into the creamed mixture alternately with 1 cup milk. Bake in loaf pan for 1 hour at 350° .

Mrs. J. H. Syverson, Williams, Minnesota

All Bran Bread

1 cup All-Bran, generous $\frac{1}{2}$ cup raisins, 2 tablespoons shortening (lard), $\frac{1}{2}$ cup honey (takes $\frac{1}{4}$ cup sorghum or molasses), $\frac{3}{4}$ cup boiling water, 1 egg, 1 cup flour, $\frac{1}{2}$ teaspoon salt, 1 teaspoon soda, 1 teaspoon cinnamon.

Put bran, raisins, molasses and honey and shortening in a bowl. Add boiling water and stir and let cool, then add egg and beat well. Sift flour, soda, salt and cinnamon and add to bran mixture, stirring only until combined. Fill 2 bean cans, well greased (the size that hold a quart of beans) about half full. Bake 45 minutes in moderate oven. Use a tester to be sure it is done. Let stand a few minutes, then loosen around edge with a spatula. Good hot or cold.

Mrs. G. H. Ohmert, Dubuque, Iowa

Comments by Pat

Honey Brown Bread - Mrs. Lapp—A buttermilk brown bread - loaf or round. **Honey Bread** - Mrs. Syverson—A very sweet treat. **All Bran Bread** - Mrs. Ohmert—The brown round bread - with the delightful taste of cinnamon.

Nut Breads and Fruit Bread

Apple Nut Bread

$\frac{3}{4}$ cup light honey, $\frac{1}{4}$ cup butter, 1 egg, $\frac{1}{4}$ teaspoon salt, $\frac{1}{2}$ teaspoon soda, $1\frac{1}{2}$ teaspoon baking powder, 1 cup raw apple, unpeeled, 2 cup sifted flour, $\frac{1}{4}$ cup nuts, chopped—or raisins may be substituted, 1 teaspoon vanilla.

Cream butter and sugar well. Add beaten egg, mix well. Sift flour, baking powder, salt and soda. Add chopped apple and nuts to flour mixture. Gradually stir into creamed mixture. Add vanilla. Bake in a loaf pan for about 1 hr. 15 min., in 350° oven.

Mrs. J. W. Koros, Downers Grove, Ill.

All Bran Honey Banana Bread

$\frac{1}{4}$ cup butter, $\frac{3}{4}$ cup honey, 1 egg, $\frac{3}{4}$ cup All-Bran cereal, $1\frac{1}{2}$ cups flour, 2 teaspoons baking powder, $\frac{1}{2}$ teaspoon salt, $\frac{1}{2}$ teaspoon soda, $\frac{1}{2}$ cup chopped nuts, 1 cup mashed bananas.

Cream the butter and beat in the honey and egg. Add the all bran. Sift the dry ingredients and mix in the nuts. Add dry ingredients to the creamed mixture alternately with the bananas. Bake in a moderate oven (350) about 1 hour. Yield 1 loaf. ($8\frac{1}{2} \times 4\frac{1}{2}$).

Mrs. Edwin Englert, Rosemount, Minnesota

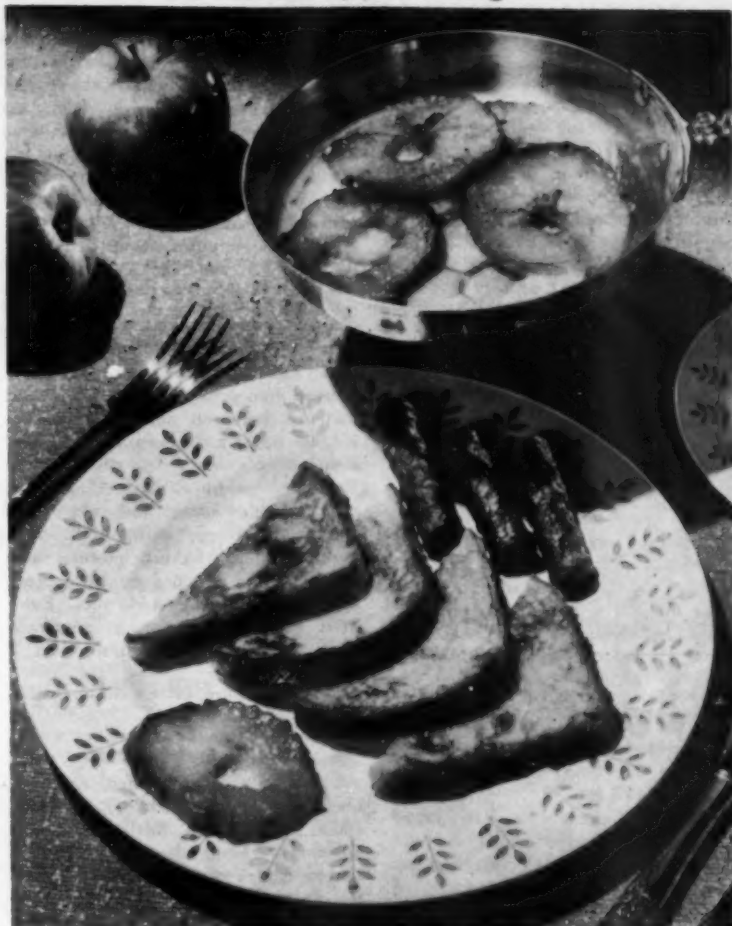
Orange Honey Bread—No. 1

2 tablespoons shortening, 1 cup honey. Combine and beat till creamy.

Add 1 egg, beating well. Add $1\frac{1}{2}$ teaspoon grated orange rind. Sift the following dry ingredients together: $2\frac{1}{2}$ cups flour, $2\frac{1}{2}$ teaspoons baking powder, $\frac{1}{2}$ teaspoon baking soda, $\frac{1}{2}$ teaspoon salt. Now add alternately with $\frac{3}{4}$ cup orange juice into creamed mixture. Lastly fold in $\frac{3}{4}$ cup chopped nuts (walnuts, pecans, or peanuts). Bake in greased and floured 5X9 loaf pan, in slow oven 325°, 70 minutes.

Mrs. J. H. Syverson, Williams, Minnesota

Fried Apple Rings



Fried Apple Rings, French Toast, and sausage is hearty and heartening to serve for breakfast or supper during the fall and winter months. The use of honey with the butter gives the apple slices a glazed appearance—at the same time brings out the fragrance and flavor of the fruit. If the apple slices are added when the mixture is hot and bubbling, it also helps to keep the slices whole and attractive.

4 cooking apples, sliced, $\frac{1}{4}$ cup butter or shortening, 2 tablespoons honey.

Honey Nut Date Bread

1 cup pitted dates, 1 cup boiling water, $\frac{3}{4}$ cup strained honey, 2 tablespoons shortening, 1 egg, $1\frac{1}{2}$ cups flour, 2 teaspoon baking powder, $\frac{1}{4}$ teaspoon salt, 1 cup nut meats (chopped).

Cook the dates and boiling water until thick, (watch to keep from scorching), remove from fire and let cool. Cream the honey and short-

ening, add the beaten egg. Add the cooled date mixture to the creamed honey mixture, and blend thoroughly. Sift flour, baking powder and salt, and add to date mixture and blend thoroughly. Lastly add the chopped nuts. Pour into greased loaf bread pan and bake in 350 degree oven for 1 hour. Slices better after standing one day.

From Cal. Honey Advisory Board's Apple Honey Tempters

ening, add the beaten egg. Add the cooled date mixture to the creamed honey mixture, and blend thoroughly. Sift flour, baking powder and salt, and add to date mixture and blend thoroughly. Lastly add the chopped nuts. Pour into greased loaf bread pan and bake in 350 degree oven for 1 hour. Slices better after standing one day.

Mrs. H. G. Lange, Woneoc, Wisconsin

Honey-Orange Bread—No. 2

2 tablespoons shortening, 1 cup honey, 1 egg, 1½ tablespoons grated orange rind, 1 cup whole bran cereal, 2½ cups sifted flour, 2½ teaspoons baking powder, ½ teaspoon soda, ¼ teaspoon salt, ¼ cup orange juice.

Blend shortening and honey. Add egg and rind to the mixture and heat. Sift together flour, baking powder, soda and salt, and stir into first mixture alternately with orange juice. Stir in bran cereal. Pour batter into greased loaf pan and bake in slow oven (325°) 1 hour and 10 minutes. Recipe makes 1 loaf (5½ X 9½ inch pan).

Mrs. Robert L. Butts, Towanda, Pa.

Honey Date Rounds—Bread

½ pound finely cut dates, 1½ cup boiling water, 2 tablespoons butter, 1 cup white sugar, ½ teaspoon salt, ½ cup honey, 1 egg, 1 teaspoon vanilla, 1 teaspoon baking powder, 1 teaspoon baking soda, 3 cups flour, ½ cup chopped nuts.

Pour boiling water over chopped dates and allow to cool. Add butter, sugar, honey and salt and beat well. Blend in beaten egg, then dry ingredients sifted together. Blend in nuts. Divide dough equally into 2 large tin fruit juice cans, which have been greased and floured. Bake at 350° for one hour. Dough will not rise to tops of cans.

This recipe is my own variation of a date bread recipe which did not use honey. I believe the original recipe, given me by a friend was used in a Quick Bread demonstration in a Homemakers' group in Manitowoc County. Cost of ingredients about 81c. Umm—delicious, soft and flavorful.

Mrs. W. J. Edwards, Cedar Grove, Wis.

Honey Nut Bread—No. 1

¼ cup brown sugar, 1½ cup milk, 1 cup honey, 2 eggs well beaten, 2 cups whole wheat flour, 2 cups white flour, 3 teaspoons baking powder, 1½ teaspoons salt, 1 teaspoon baking soda, 1 cup chopped nutmeats.

Combine brown sugar, milk, honey and eggs. Add sifted dry ingredients and nutmeats. Mix thoroughly. Pour into well oiled loaf pans that have been lightly dusted with flour. Bake in preheated oven (350° F.) 1 hour. Makes two medium loaves.

This is delicious served warm with a butter honey spread made by creaming together two tablespoons honey and two tablespoons butter or margarine.

Mrs. E. D. Pringle, Redding, California

Honey Nut Bread—No. 2

3 cups sifted all-purpose flour, 4½ teaspoons baking powder, 1 teaspoon salt, ¾ cups coarsely chopped walnuts, 2 eggs, slightly beaten, ¾ cup honey, ¼ cup milk, 3 tablespoons melted shortening.

Sift together dry ingredients and mix in nuts. Combine remaining ingredients stir into flour mixture until barely moistened. Bake in a greased bread pan 9 X 5 X 3 at 350° F 45 to 50 minutes or until firm on top. Cool on cake rack.

Mrs. F. J. Lembke, Fayetteville, Arkansas

Honey Nut Bread—No. 3

½ cup shortening, ½ cup sugar, ½ cup honey, 1 egg, 3 cups sifted flour, 1 teaspoon salt, 3 teaspoons baking powder, ¾ cup milk, 1 cup chopped nuts.

Cream together shortening and sugar. Add honey and mix thoroughly. Add egg, beating well. Sift together flour, baking powder and salt. Add to creamed mixture alternately with milk. Add nuts. Bake in a greased loaf pan in moderate oven (350°) F. 1½ hours. Yield 1 loaf.

Mrs. Bert Carnahan, Cottage Grove, Oregon

Honey-Apricot Bread

3 cups sifted enriched flour, 4 teaspoons baking powder, 1½ teaspoon salt, 1 cup finely cut dried apricots, ½ cup chopped pecans, 2 beaten eggs, 1 cup milk, ½ cup honey, ½ cup melted shortening.

Sift together flour, baking powder, and salt. Stir in apricots and pecans. Combine beaten eggs, milk, honey and shortening. Add liquid mixture to flour mixture, stirring until flour mixture is well moistened. Turn into greased 5½ X 9½ inch loaf pan. Bake in moderate oven 350° about 1 hour and 5 minutes.

Mrs. Robert L. Butts, Towanda, Pa.

Honey Pineapple Bread

2 tablespoons shortening, 1 cup honey, 1 egg, 2½ cups sifted flour, 3 teaspoons baking powder, ½ teaspoon salt, ¼ cup nut meats, 1 cup bran, 1 cup pineapple juice.

Blend shortening and honey. Add egg and beat well. Sift flour, baking powder and salt together and mix ½ cup with nut meats. Add about half the remaining sifted dry ingredients to the egg mixture and mix well. Add bran and pineapple juice and mix, then add remaining flour and nuts. Pour into greased

loaf pan, and bake in moderate oven (325°) F. 1½ hours. Makes 1 loaf. Mrs. Bryan Barker, Jr., Fort Worth, Texas

Comments by Pat

Apple Nut Bread - Mrs. Koros—An original recipe from Mrs. Koros using honey and apples - specialties from her Illinois farm. **Banana Bread** - Mrs. Engler—A moist cake type bread from Minnesota. **Honey Orange Bread No. 1** - Mrs. Syverson—Excellent, moist, a very special treat.

Honey Orange Bread No. II - Mrs. Butts—An economical favorite. **Honey Date Rounds** - Mrs. Edwards—My husband, Wally Diehnelt, said this was his favorite. **Nut Date Bread** - Mrs. Lange—A family favorite with Mrs. Lange's fine family of nine.

Honey Nut Bread No. 1 - Mrs. Pringle—An original recipe - so quick and easy to prepare - made with part whole wheat flour. **Honey Nut Bread No. 2** - Mrs. Lembke—A freezer specialty - the aroma is delightful both before and after baking! **Honey Nut Bread No. 3** - Mrs. Carnahan—An Oregon specialty.

Apricot Bread - Mrs. Butts—Pecans and apricots team with honey to make this family favorite from Pennsylvania. **Pineapple Bread** - Mrs. Barker—Pineapple juice adds a tropical touch.

Cookies

Honey Chile Sticks

A delightful new way to make chocolate chip cookies, and with cinnamon zest

Preheat oven to 400°F. Sift together 1½ c. sifted flour, 1 tsp. baking powder, ½ tsp. salt. Set aside. Blend ½ c. shortening, 1 tsp. vanilla, ¼ c. sugar, 1 tsp. cinnamon. Beat in 1 egg. Add ¾ c. honey alternately with flour mixture. Add 1—6 oz. pkg. (1 c.) Nestle's Semi-Sweet Chocolate Morsels. Spread in greased pan 15" x 10" x 1". Bake at: 400°F. Time: 12 min. Cool. Cut in 3" x 1" sticks.

Yield: approx. 4 dozen.

Wrap 'N' Pack: Line a long bread basket with small doilies. Place sticks in layers. Attach ribbon bow at one end.

From Nestle's Food File

Favorite Honey Bars

¾ cup shortening, ½ cup honey, ½ cup sugar, 1 egg, well beaten, ¾ cup sifted flour, ½ teaspoon baking soda, ½ teaspoon baking powder, ¼ teaspoon salt, 1 cup quick-cooking rolled oats, 1 cup flaked or shredded coconut, 1 teaspoon vanilla, ½ cup chopped nuts.

Cream shortening, sugar, honey until light and fluffy. Add egg and blend. Sift flour with soda, baking powder and salt; add to creamed mixture. Add oats, coconut, vanilla and nuts. Spread in greased 10½ X 15 pan, bake in moderate oven (350°) 20 to 25 minutes. When cool, cut into bars about 1½ X 2½. Makes 36 bars.
Mrs. Elmer Wilbur, Crawfordsville, Ind.

Date Bars

¾ c. butter, ½ c. brown sugar, 1¾ c. oatmeal, ¼ t. salt, ½ c. honey, 1½ c. flour, 1 t. soda.

Mix as for pie crust (no water). Save part for top. Pat part of mixture into a pan and cover with the date mixture which has been boiled and cooled.

1 pkg. dates, cut up, ¼ c. water, 1 c. honey, 1 t. butter.

Boil and cool. Add ½ c. nut meats. Cover with rest of first mixture and bake one hour in a slow oven.

Filled Oatmeal Cookies

1½ c. flour, 1 c. melted butter, ½ t. soda, ½ c. brown sugar, 1½ c. quick rolled oats, ¼ c. nut meats, chopped fine ½ c. honey.

Mix and bake 40 minutes in slow oven. Leave in pan till cold.

Filling: 1 c. dates, 1 t. vanilla, 1 c. honey, ¾ c. water.

Boil till smooth, spread between above cookies before using.

Filled Date Cookies (icebox)

1 c. brown sugar, 1 c. butter, 1 c. honey, ½ t. cinnamon, 3 eggs, 1 t. soda, ½ t. salt, 4 c. flour.

FILLING:

1 pkg. dates, cut up, ½ c. honey, ½ c. water.

Cook filling till thick. Roll cookie dough ½ inch thick. Spread filling thin and roll up like jelly roll. Put into refrigerator overnight, slice and bake in the morning. May be frozen and used later.

Mrs. John A. Larson, Taylors Falls, Minn.

Honey Cookies

1. ½ cup butter
2. ½ cup shortening
3. ¾ cup dark honey
4. 1 egg
5. ½ teasp. salt
6. ½ teasp. baking soda
7. ½ teasp. cream of tartar
8. ½ teasp. vanilla
9. 2½ cups Five Roses flour

Cream 1 & 2. Add 3, 4, & 8. Mix well. Sift 9, 5, 6, & 7. Add to batter. Mix. Drop on cookie sheet by teaspoon, and press with a fork dipped in milk.

You may divide the batter and add nuts, or add cocoanut, or press a whole walnut on top, and bake.

Oven temperature 325° F. 10 to 12 minutes.

Mrs. S. P. Donkin, Winnipeg, Manitoba
(Courtesy D. R. Robertson)

Comments by Pat

Honey Chile Sticks—Fine tested recipe. **Favorite Honey Bars** - Mrs. Elmer Wilbur—Not tested, but sounds good. **Date Bars** - Mrs. Larson—Not tested, but sounds good.

Filled Oatmeal Cookies - Mrs. Larson—Not tested, but sounds good. **Filled Date Cookies** - Mrs. Larson—Not tested but sounds good. **Honey Cookies** - Mrs. Donkin—Save this recipe for that dark honey.

Salads

Hearty Ham Salad

1 package apple-flavored gelatin, 1 cup hot water, 1 cup cold water, 1 tablespoon vinegar, ¼ teaspoon salt, ¾ cup diced ham, ½ cup cooked peas, ¼ cup diced celery.

Dissolve gelatin in hot water. Add cold water, vinegar and salt. Chill until slightly thickened. Fold in ham, peas, and celery. Pour into a one-quart mold or individual molds. Chill until firm. Unfold on crisp greens. Garnish with honey mayonnaise dressing.

Mrs. G. H. Ohmert, Dubuque, Iowa

Honey Mayonnaise Dressing

1 whole egg beaten, 1 teaspoon dry mustard or prepared mustard, ½ cup vinegar (dilute with ¼ cup water), 1 teaspoon salt, 1 tablespoon butter, 1 teaspoon celery seed (optional).

Cook in double boiler, stir and bring just to a good boiling point, then add 3 or 4 tablespoons honey. (Grease the spoon so honey doesn't stick to it.) Keep in refrigerator and add a little cream or canned milk and beat up well. Sometimes I add 3 tablespoons of any brand of plain salad dressing and beat. Also a couple tablespoons of French dressing beaten in the cooked mayonnaise makes a change in the dressing.

Mrs. G. H. Ohmert, Dubuque, Iowa

Ladies Aid Salad

1 package (8 oz.) macaroni, ¼ cup vinegar, 2 hard cooked eggs, 2 cups cooked diced ham, ¼ cup minced pimento, 1 cup celery, diced fine, ½ cup grated onion, 2 teaspoons salt, ½ teaspoon pepper, ½ cup honey mayonnaise, 4 tomatoes, carrot strips.

Cook and drain macaroni. Pour vinegar over macaroni and let stand 10 min. Chop hard cooked eggs, toss all ingredients together, reserving tomatoes and carrots. Chill. 6 generous servings. To garnish put tomatoes sliced ½ inch thick in center of salad arrangement. Stack'em up and put the carrot strips to look like a wagon wheel on the top of dish.

Mrs. G. H. Ohmert, Dubuque, Iowa

Yellow Bean Salad

2½ cups cooked, yellow beans (well drained), 6 carrots (grated coarsely), 1 med. onion in thin rings, ½ teaspoon salt, 10 olives chopped, ¼ cup chopped celery, ½ cup nutmeats, 3 tablespoons honey manyonnaise salad dressing.

Combine ingredients and mix lightly. Serves 12.

I find this salad very good, nutritious and not expensive.

Mrs. G. H. Ohmert, Dubuque, Iowa

Butterfly Salad

Use date stuffed with cottage cheese for body. Make wings of halves of pineapple slices decorated with pomegranate seeds or pieces of cherries or berries. Use thin strips of green pepper for antennae. Serve with Honey-Lemon Dressing. - ¼ cup honey, ¼ cup lemon juice. Blend honey and lemon juice. Serve on fruit salads. This is a good, pretty and wholesome salad. From the "New Favorite Honey Recipes" cook book, American Honey Institute, Madison, Wisconsin.

Mrs. G. H. Ohmert, Dubuque, Iowa

Comments by Pat

Hearty Ham Salad—A cool gelatin salad, ideal for a hot night. Uses leftovers, too. **Ladies Aid Salad**—Serves a crowd. Is my favorite. **Honey Mayonnaise Dressing** - The mayonnaise for the above salads. The others I didn't test. The yellow bean salad sounds excellent. The Ladies Aid Salad is really excellent.

Pictures from Here and There



A Float in New South Wales

E. Evans, manager of the Australian Honey Institute and State Secretary of the Queensland Beekeepers' Association, presents this picture of a float that won first prize in a Hospital Day Procession at Inverell in northern New South Wales. The bee's head, wings and sting were movable and worked with strings by men lying on the

floor of the truck. The bee was ten feet long, a fearsome creature. The sting was a bright red 18" augur bit. It made a wonderful advertisement for honey. Queensland has the largest Honey Pavilion at any showground in Australia.



Queen Karen Henry

Ellsworth Adeo, Sutherland, Nebraska, sponsor of a 4-H honey baking contest, crowns Karen Henry, North Platte, as Lincoln County Honey Queen (1958). The presentation was made following a Chuck Wagon feed in the fairgrounds. Adeo says that the sale of honey in the county has increased several times since the contest was put on seven years ago.



Editor's Boss Man

J. B. Merwin, Prattsville, New York, in his eighties in this picture, was the first commercial beekeeper to pilot GH in his first steps in beekeeping. His son, Charles, now manages the outfit. It was mountain beekeeping and in some ways quite different.



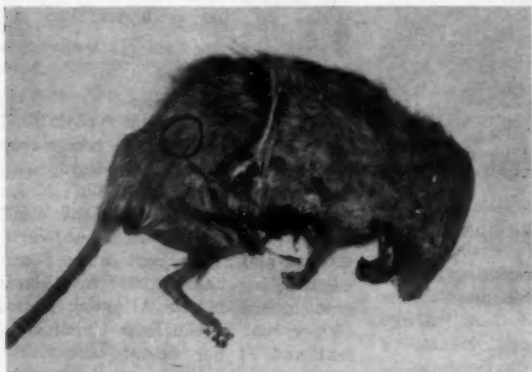
Editor Down Under

Dr. J. E. Eckert, at right, poses with Clem McIntyre, editor of the Australian Bee Journal, Rainbow, Victoria. The picture was taken in 1957 when Dr. Eckert was in Australia.



Another 4-H Exhibitor

Carroll Martin, Idaho, explains his bee exhibit to Bill Cloughton, 4-H Club leader, at the Jerome, Idaho, Fair.



A Mouse Passes Out

W. A. Stephen, Extension Beekeeper for North Carolina, found this mouse stung to death. The "critter" still holds one bee in his mouth with its incisor teeth in the thorax.



Even The Dog Likes It

Gary Banker, son of Robert Banker, Cannon Falls, Minnesota, former Secretary of the Federation, feeds his black cocker spaniel some honey. Rex may not be quite sure of the delicacy but Gary declares he likes it.



Dr. Crane Takes A Look

William T. Wilson, now at Patrick Air Force Base in Florida, turned tables on Dr. Crane, Editor of the Bee World, as she captures some of the natural beauty of the Rockies.



Keeps Away Evil Spirits

Dr. Eckert, who made this photo while he was in Germany, says this straw and mud skep, with a head, was used in the old days to keep away evil spirits. The mouth was used for the entrance.

Items From Everywhere

Texas Honey Recipes

A second edition of a 32 page booklet of Honey Recipes from Texas is out, sponsored by the Auxiliary of the Texas Beekeepers' Association. Copies are available at 50c postpaid at the American Bee Journal office. A well worth while booklet of recipes for beverages, breads, cakes, candy, pies, cookies, desserts, meats and dressings.

Legume Seed Prices

According to the U. S. Department of Agriculture, there was a tendency for legume seed prices to advance towards the end of the planting season. Compared to a year ago 19 of the 26 items listed were higher than a year ago. These included lespedeza, alsike, sweet, white, and ladino clovers and rape.

Yet compared to the 1947-49 average of seed prices, prices today are far under those of the earlier dates, sometimes 200% under.

A Book on Herbs

A 90 page book "Handbook on Herbs" comes to us from the Brooklyn Botanic Garden, Brooklyn, N. Y. It is a special printing of "Plants and Gardens" Vol. 14 No. 2 and lists some 75 garden herbs from Angelica to Yarrow and Mint to Thyme with methods of propagation etc. Very interesting. One of our long time subscribers Mrs. Frances R. Williams of Winchester, Mass. is a contributor. Many of these herbs contribute to our minor honey plant list, and as we all know, in France, vast fields of lavender give a fine surplus crop to the beekeeper and finally the plants are distilled for our lavender perfume, so well known.

Aldrich has Disastrous Fire

A grass fire, out of control on the Fred Anderson farm five miles south of Everly, Iowa, completely destroyed over 1400 hives and equipment belonging to Byron Aldrich of Moneta, Iowa. The equipment was in storage for the present crop season. The loss is estimated at \$12,692. It takes many months to assemble this amount of new equipment so any one having large amounts of bee equipment, free from disease, to loan or to sell, get in touch with Mr. Aldrich.

Cook DuPage Place Cards



A. C. Ullrich, advertising artist, McHenry, Ill., and chairman of the program committee of Cook DuPage Association of Chicago, created a wonderful place card for the Association's banquet and 38th anniversary. It deviates from the usual handout for pay. It employs good will.

It is in three 6¾ by 2¾ panels, printed one side only, on heavy stock. The front panel is a picture of a church window with a figure of Christ and two worshippers with a foreground of fish and honey on a board tray. In the Gospel of St. Luke it says: "Then when Jesus appeared suddenly among his people after his resurrection, Jesus spoke, saying, 'Have ye here any meat?' And they gave him a piece of broiled fish and an honeycomb. And he took it and did eat it before them."

This saying is reproduced lengthwise on both the other panels. One of the panels is to detach and give, with a gift of comb honey, to any church. The other panel suggests that each member make full use of the comb honey idea. Altogether it is a wonderful idea. Congratulations to Mr. Ullrich and to the Association.

Bees in Israel

The republic of Israel has been rapidly Italianizing its bee colonies, finding the imported stock much superior to the native bees. The number of colonies has risen by 1958 to 50 thousand colonies and the per colony average from 32 pounds to 45 pounds in the last 10 years.

British Bee Journal

Quebec Beekeeping

Quebec Secretary of Agriculture, J. M. Couture, writing in "L'Abeille et L'Erable" reports that Canada imported 140,000 packages of bees in 1958 with a value of \$500,000.00. Practically all such packages and queens came from the United States, but much of the more than two million pounds of honey imported originated in other countries than the U. S.

The 1958 Honey Crop

The U. S. Government reports final figures on the 1958 U.S. honey crop as being 9% above the 1957 crop with a total of 265 million pounds. Crops were 31 per cent larger in the West, 22 per cent more in the West North Central and 21 per cent in the South Central, but below 1957 by 18 per cent in the North Atlantic States, 15 per cent in the East North Central and 14 per cent in the South Atlantic. California was the big gainer with 80 pounds per colony as against 40 pounds average the year previous.

The 10 leading states producing 61 per cent of the crop were in order, California, Minnesota, Florida, Wisconsin, Texas, Idaho, Iowa, New York, Michigan and South Dakota.

North Dakota Bulletin

North Dakota Extension Agricultural Service at Fargo has just issued in March, Circular A 310 with the subject "Beginning Beekeeping," authored by R. L. Post and Wayne J. Colberg. The 12-page booklet should serve the purpose well of helping to start beekeepers as well as Four-H clubbers and Boy Scouts in preparing for tests for merit badges in beekeeping.

Application blanks for beekeepers' registration as well as copy of the State Bee Law accompanied the bulletin we received.

Schmidt Honey Farm to South Dakota

The Schmidt Honey Company which formerly operated at Bay City, Michigan, announces plans to transfer most of its operations to Winner, South Dakota. A processing plant has been set up there and construction has been started on a 40 x 80 foot building. The bees will be moved to South Dakota and put into location about July first. Honey will be processed at the new plant.
Ernest W. Fair
Boulder, Colorado

Seed Prices Higher

The March 31 report of the U. S. Dep't of Agriculture on seed crops indicates that there has been a slight recession in the prices of seed. However, with the exception of red clover all legume crop seed is higher than it was at this time last year. Whether the vote on the part of farmers preferring to be allowed to plant all the corn they wanted, will have the effect of stagnating the price of legume seeds remains to be seen. If it does the repercussion will come later because of lesser acreages of legume seed crops and a subsequent diminution for 1960 of legume crop seed.

Seal of St. Martin's Press

The seal of St. Martin's Press, Inc., Park Ave., New York, contains three acorns, three stars, a butterfly and a honey bee. The Press is a publishing house of considerable size.

Samuel Freeman
California

A Sure Cure

In Maurice Smith's recent book, *A Short History of Dentistry*, Roy Publishers, New York, we learn that the ancient Greeks cured bad breath with a potion made of the head of a hare, mice, honey and wine.

Samuel Freeman
California

Honey Under Loan and Purchase Agreement

According to the June 11 report of the Agricultural Marketing Service there was under loan as of June 1, 5,633,650 pounds of honey; and under purchase agreement some 11,850,025 pounds. Of this 17½ million pounds, over 6½ million pounds were accounted for by the state of California.

The report also mentioned that prices received in California for the 1958 crop were 1 cent less than for the 1957 crop.

Apicultura Moderna



Gonzalo Ordetx, Co-Author

This is the third edition of the book of that name by Prof. P. Aragon Leiva. Leiva died several years ago. The present edition was prepared and revised by Dario Espina and Gonzalo P. Ordetx. The latter will be remembered as the author of the book on honey flora, *"Flora de la America Tropical."* Three new chapters have been added to the book aside from revisions. The one on royal jelly was prepared by Dr. Espina; those on stingless bees and on honey flora by Ordetx.

The book is a complete dictionary of beekeeping, of 545 pages with 170 illustrations, with the contents having special reference to conditions in Mexico and Central America. The book is paper bound and is distributed at a price of \$4.00 by Editorial Lex, Obispo No. 461, Havana, Cuba.

Need More Bounce?

This is the title of a three page folder produced by the California Honey Advisory Board, San Marino, California, copy of which has been sent to us by Mona Schafer, Home Economist, Manager.

It is a two color job in yellow and blue with facts about honey and good summer recipes including a honey shake, honey butter cookies, strawberry creme pie, frosty fruit salad. Mrs. Schafer says that copies may be obtained from the California Honey Advisory Board, address 2515 Huntington Drive, San Marino 9, California.

1959 Census of Agriculture

The 1959 census will not include an inquiry on bees and beekeeping according to Robert J. Clark, Bureau of the Census. Past efforts to collect information on bees and beekeeping and honey production brought unsatisfactory results because of the way the business is conducted. For example commercial beekeepers who move their bees from farm to farm could not be located by the enumerators. He says, "since commercial beekeeping represents a major portion of the industry the omission is too great to make publication of valid statistics possible."

We would like to differ with Mr. Clark in his opinion that commercial beekeeping is the major portion of the industry. We believe that this is due to his understanding that large scale commercial beekeepers are the ones that his enumerators have failed to locate. Probably that is true. On the other hand the vast majority of the 400,000 or more beekeepers in the United States are either small beekeepers or they are sideline honey producers with a commercial interest and these are usually available in census taking in their own localities and at their own homes.

We think that it is a mistake to leave beekeeping out of this census.

Florida Inspection

The Florida Inspector's report is included in the 22nd biennial report of the State Plant Board. It shows 159,000 colonies inspected in 1958 by chief Russell A. Martin and his deputies. Less than one percent of the colonies were found infected with American foulbrood. Martin takes the place of Hardin Foster who was retired because of age limitations although he is still active with bees and with managing an outfit of bees in Nassau for a big plantation operator.

Thirty Years For American Honey Institute

The American Honey Institute is celebrating its first thirty years of operation for the American beekeepers, to which has been added service for Canada through the Canadian Beekeepers' Council.

Eckert on Queens

Eight-page leaflet 109 of the California Agricultural Experiment Station at Davis is entitled "Queen Bees and their Care." Dr. J. E. Eckert is the author. He describes the necessity for good queens and how to raise them.

Sericea Lespedeza

A new use has been found for this lespedeza in the Southeast. It has been used for some 15 years to help wind and water soil erosion control. While it is a coarse plant and formerly considered of little value in agriculture, lately it is being used quite extensively as a forage for beef cattle, hogs and even turkeys. It grows well under dry conditions and can also be cut, ground and dehydrated.

Pellett (American Honey Plants) reports it as "not too good for bees at Atlantic, Iowa. (reported in "Soil Conservation" for June 1959).

All About Soybeans

The Soybean Blue Book for 1958 gives one the idea of what can be done with a product with the right backing by the industry. Soybeans now go into many and diversified products; soy oil, beverages, breakfast foods, lecithin, macaroni and spaghetti, margarine, meat substitutes, proteins, pudding powders, salad oils and dressing, shortening, sausage binders, seasoning, soups, soy butter, soy cheese, soy flour and grits, soy milk, sauce, sprouts, vitamins, whipping agents, not to mention pollen for bees. Also industrially in calking compounds, paper and leather dressings, fire fighter foam, glues, insecticides, oil cloth, paints, paper sizing, resins, soaps, and fatty acids.

Nectar and Pollen Plants of Colorado

Bulletin 503-S of the Colorado State University Experiment Station at Fort Collins, written by William T. Wilson, Joseph O. Moffett and Harold D. Harrington, 72 pages, 11 plates is now available. Plants are listed alphabetically by common names. With the facts about each plant a summary is given of observations on bees visiting the flowers, with localities of the observations. Per cent sugar in the nectar, with size of honey sacs and color of contents are included. Over one hundred nectar plants are discussed and there is a list of over 60 pollen plants. It is a very unusual and valuable publication. Copies may be obtained by writing to Colorado State University Information Service, Bulletin Room, Fort Collins, Colorado. (Colorado B-Notes)

Quebec Beekeeper Is Royal Winner

Gerard Deschamps of Quebec Province was declared overall champion at the Royal Canadian Honey Show recently. Only 34 years of age, he started beekeeping 11 years ago with 2 colonies of bees. He now has 300 colonies. His specialty is comb honey.

Disease in Illinois

Inspector Carl Killion reports in the Governor's report on the state of Agriculture in Illinois in 1958 that the incidence of disease during that year dropped to 2%, the second lowest in Illinois history.

Acarine Disease of Bees

Elbert Jaycox, former chief inspector of apiaries for California has an article in Bulletin No. 3 of the California Department of Agriculture for 1958 on Acarine disease of honey bees. The article is well illustrated with numerous cross references.

Have Honey - Will Travel

With apologies to Richard Boone (Paladin or Mr. Lincoln). Actually this is the cute title of a folder produced by the California Honey Advisory Board, San Marino, California. On the cover, a bee-like "gentleman" is carrying off a cutie bee-girl, altogether willingly. Recipes include coffee cake, punch, cookies, buns, and chiffon pie. All "yum-yum." It is available without charge.

East African Beekeeping

F. G. Head, head of the beekeeping division of the Forest Department of Tanganyika together with his associates is making a real effort to encourage beekeeping in East Africa, where still, most beekeeping is in a rudimentary state. In the Empire Forestry Review he gives the origins and functions of the beekeeping division, and in the African Agricultural Journal some Bee Botany in East Africa. Several of his articles have appeared in the Bee World. Trials with European races in Africa have been made, but with quite mediocre success. Efforts to improve existing African races of bees together with education of the natives in proper handling of honey bees as well as of the resulting honey and beeswax seem to hold the most hope for the future.

Mice in Buildings

Wisconsin Alumni Research Foundation has an illustrated booklet on mouse control which shows how to get rid of mice in homes, barns, factories, warehouses and stores and undoubtedly honey houses; well illustrated, easy to understand, non-technical, the only publication of its kind devoted to mouse problems. Copies may be obtained from the Wisconsin Alumni Research Foundation, Madison 1, Wisconsin.

Ethylene Oxide

Many uses for ethylene oxide as a sterilant have been found since the United States Department of Agriculture scientists, working with the United States Army Chemical Corps, demonstrated that this highly flammable chemical could be used safely as an aerosol-dispensed product. As a result of this research by Dr. Robert A. Fulton of USDA's Agricultural Research Service in 1957, industry has been working to develop many possible uses. Surveys by industry have shown this product to have a greater market potential than any of the present aerosol products.

Aerosols containing ethylene oxide are being used at the Animal Disease Laboratory, at Plum Island, New York. The sterilant holds promise for the control of diseases in beehives, and as a way of controlling insects and other destructive organisms in stored grain.

Ethylene oxide aerosols are being used in hospitals to sterilize plastic materials that could be damaged by exposure to heat sterilization or strong sterilizing chemicals. It may even be a means of combating the threat of staphylococcus infection. Industrially, ethylene oxide aerosols are proving useful in the destruction of bacterial spores in the manufacture of penicillin. It is also used in sterilizing drugs and drug containers.

Crimson Clover Seed In Short Supply

Crimson clover seed is short this year, largely owing to heavy rain at blooming and seeding time. This is also reflected in a shorter honey crop from crimson. The seed crop this year will only be about 6½ million pounds as against 13 million pounds in 1958. This is the South's smallest crop since 1940. Dry weather last fall also was a contributing factor, according to the U. S. Department of Agriculture.

Honey Exports and Imports

The U.S. Department of Agriculture has reported on honey imports and exports for the calendar year 1958. The imports amounted to 4 million pounds of which 3½ million pounds were from Mexico, mostly through the ports of New Orleans and Philadelphia.

Exports for the year were 22½ million pounds of which 14 million pounds went to West Germany, 5 million pounds to Canada, 1¼ million pounds to the Netherlands and ½ million pounds to the United Kingdom, with lesser amounts to other countries.

The exports were well distributed throughout the year with the majority being exported in the last four months.

Carbolineum Folder Available

The Carbolineum Wood Preserving Company, Milwaukee 9, Wisconsin, has just issued a folder for beekeepers with advice on hive preservation. If you are interested in stopping decay, repelling termites, rodents and ants, this Folder No. 10 may be obtained without cost from the company.

A Beekeeper's Lament

I like to see a bee go boom
To denectarize a bloom.
But do not like to know that she
Would "boom" when headed end
to me.

—Carl M. Teasley

Ocoee, Tennessee

British Beekeeping History

Our old friend, Dr. H. Malcolm Fraser is author of a new book on beekeeping, just out, entitled "History of Beekeeping in Britain." Accompanied by a few drawings of early skeps and box hives, Dr. Fraser divides the book into chapters of history before the Norman Conquest; In the Middle Ages; In Tudor Times; Under the Stuarts; From 1170 to 1750; 1750 to 1800; 1800 to 1850 and 1850 to 1900.

There is an extensive accompanying bibliography.

We recommend to all, this book as both interesting and informative. Dr. Fraser gives due regard to the influence of American thoughts on the later British beekeeping pattern. Since Ransome and Pellett (both of whose books are now out of print) there has been little available on early history of beekeeping outside of Fraser's own book, "Beekeeping

in Antiquity." But none reviews so well as the early English writers and their influences on the later decades of beekeeping. We recommend the book which is priced at \$2.00 and which the American Bee Journal is stocking for the convenience of its readers.

Royal Jelly and Cancer

The following is from the Canadian Bee Journal for March:

The first indications of the results of research on royal jelly at the University of Toronto and the Ontario Agricultural College were mentioned recently in "Nature" in London. It was found that royal jelly inhibits the spread of cancerous cells in mice when the jelly is injected into the animals at the same time as the tumors, the first demonstration of anti-tumor activity in royal jelly. The results have been confirmed repeatedly on nearly 1000 mice over a two year period. Two groups of mice which received tumor cells plus royal jelly remained alive and healthy more than 12 months after inoculation while sister mice that received the same number of tumor cells died within 12 days.

British workers at the University of Birmingham recently identified and extracted for assay what seems to be the most active constituent of jelly, an acid called 10-hydroxy-decenoic. The task now is to find out how this acid works.

Value of Honey Queen Competition and Selection

Some have questioned the desirability of contests for selection each year of State and National honey queens. But besides being of value in creating interest in state and national ranks it decidedly also has the effect of boosting the publicity for bees, beekeeping and honey, if it is handled wisely and to best advantage.

A case in point appears with the full page cut in colors of the now reigning National and Michigan Honey Queen, Miss Kay Seidelman on the cover of the MICHIGAN FARMER for March 21 and published at 322 Abbott Road in East Lansing, Mich. This farm magazine has a circulation of nearly 200,000. Accompanying is a full page illustrated article on the inside of the publication giving some of the data on Miss Seidelman's history, her ability, and her proficiency in the use of honey, as well as a number of recipes.

Rhode Island Beekeepers' Quarterly

The Rhode Island Department of Agriculture and Conservation has just begun the above Quarterly and our friend and contributor, Dr. Richard Taylor of Brown University, Providence, is the editor. In addition to his position at Brown, Dick Taylor is a small commercial beekeeper. The Quarterly will be issued four times a year with possible supplementary numbers. The first number was mailed to all those on the 1958 list of registered beekeepers. Those interested write to the Division of Entomology and Plant Industry, Providence 3, Rhode Island.

Sugar and Heart Ailments

Wall Street Journal in its issue of June 18 has as a headline on its front page "Experiments on Rats Indicate Sugar May Spur Heart Ailments."

Their special Correspondent, Allen J. Large reports "nutritionists at the Agriculture Department's main research center are quietly adding sugar to the lengthy list of foods suspected of causing trouble in the heart and arteries."

These Beltsville experiments with rats indicate that sugar may account for added amounts of cholesterol being produced by the body. It seems that too much cholesterol in the blood may mean added fatty deposit on the walls of blood vessels.

The experiments have not been completed, and naturally, will be discouraged by sugar interests. Should such results be proven on humans, it might mean much for honey, providing, of course, that honey kept the cholesterol low.

Sugar Content Indiana Nectar

B. Elwood Montgomery (Purdue) reports in Indiana June News Letter, results of his first year (1958) testing sugar content in Indiana honey plants. Perhaps owing to the wet summer he found average sugar content of summer plants such as sweet clover, alfalfa, milkweed, catnip, etc. averages only about 30%.

Late August heartsease went up to 42% and as high as 51 to 60% (Sept-Oct). Spanish Needle (Sept-Oct) varied from 53.2 to 55.7 of sugar. In all 2023 honeybees were caught directly on the flowers and dissected, individual samples being measured for sweetness with a refractometer. The study is to continue.

Your Ears Burn, Mr. Kittle?

I've been a subscriber for two years and I have been interested in individuals with a fine fighting spirit, those with a great interest in the welfare of the beekeeper that will speak up and let others know how they have been lagging.

I believe that Harley K. Kittle, President of the Wyoming Association is just such an individual. Mr. Kittle's article "I Dare You," on page 139 April is of great importance in the improvement of the American Beekeeping. He has given beekeepers a challenge. I would like to help him in eating crow at the next Federation Convention. His article "I Dare You" is certainly to be commended.

Charles E. Kent, Jr.,
Dover, Delaware.

Beekeeping Movies

Ed Benner, Shelby County Beekeepers' Association, in Memphis, Tennessee, wants to know if there is a list of films about bees and beekeeping. This was submitted to Dr. C. L. Farrar, of the Bee Culture Research Section, at the University of Wisconsin. His answer:

Here is a partial listing of the principal colored and black and white films available.

Color films—Bees for Hire, Texas Company; Honey Production; Pollination, Sioux Honey Association, Sioux City, Iowa; General Film, A. I. Root Company, Medina, Ohio and Vincent & Vincent, Kenosha, Wisconsin; Pollination of Alfalfa, Hercules Powder Company, 332 S. Michigan Ave., Chicago 4, Illinois; Miracle of the Bee, Carling Conservation Club, P. O. Box 1817, Cleveland 6, Ohio; Legume Seed Through Insect Management (Pollination), Visual Aids Production, State College, Ames, Iowa; Bees and Honey, Film Library, N. Y. State College of Agriculture, Cornell University, Ithaca, New York; The Honeybee: A Social Insect, Coronet Films, Chicago, Illinois; The Honey Industry and Its Relation to Agriculture, California Honey Advisory Board, Los Angeles, California.

Black and White films—Realm of the Honey Bee, United World Film, Inc., 1445 Park Ave., New York 29, New York; Bees; Busy Bees; Her Majesty, the Queen Bee; City of Wax; Bell & Howell Company; Bees and Honey, Harmon Foundation, Inc.; The Honey Bee, Encyclopedia Brit-

annica Films, Inc.; Honeymaker, Films of Commerce Co., Inc.; Life History of the Bee, DeVry Films & Laboratories; The Dances of the Bees, Wilner Films and Slides, Cathedral Station, New York, 25, New York; Modern Bee Breeding; When Bee Meets Bee, Parasitology Department, Abbott Laboratories, North Chicago, Illinois.

Pollination

While in the Peace River District of British Columbia during August last year, I visited a number of clover seed fields. Growers were worried about the lack of seed and wondering if thrips were the cause. There were none in the fields that I examined. It was evident that in all these fields there were not enough pollinators. Growers were amazed when I told them that for seed production of sweet, alsike, and white Dutch clover at least a colony of bees to the acre are needed and even two or three colonies could probably be used effectively. With red clover two colonies per acre should be used. It was evident that if clovers are going to continue to be grown in the area at anywhere near the present acreage there will have to be an enormous increase in colonies. Eventually, some mutual arrangement will have to be made between the seed growers and the beekeepers.

J. Arrand, Assistant Provincial Entomologist,
B. C. Department of Agriculture
"From Bee-Wise."

New Book - A Hive of Bees

Doubledays of 575 Madison Ave. in New York 22 are out with a new bee book. Titled "A Hive of Bees," it is written by John Crompton, who used to be a big game hunter in Africa. The book is far from a text book, rather it approaches the subject from a different angle, swarming, life of the queen bee, the sick bee, the bee's sting, the bee's leisure, all written in a story like vein which would appeal to the lay reader. Crompton displays his English origins in his style of writing. The book is nice, interesting, and worthy of a place on the bee book shelf. Cloth, 180 pages with several drawings, the book sells for \$3.75. The American Bee Journal is stocking it for the convenience of its subscribers.

Plastic Containers For Honey

"Polyethylene containers should be used to store fresh foods, saved and applied to practical situations as much as possible. Honey is a good case in point. Here the polyethylene "squeeze-type" bottle makes an excellent means of dispensing honey, more convenient than glass or metal. This method promotes its use, and as you know, the increased use of honey instead of refined sugar would do much towards the welfare of our nation."

Royal Lee D.D.S.
In "Let's Live" Magazine.

Soviet Beekeeping

Prof. Dr. N. M. Glushkov of the Beekeeping Research Institute in Moscow is responsible for the following statements in an article in "L'Abeille de France" (November issue).

Prime mover in modern agriculture in U.S.S.R. was P. I. Prokopovitch who in 1814 (before Langstroth?) built up 3,000 colonies. In 1910 only 17 percent of the bees were in movable frame hives, yet by 1937 nearly all colonies had been transferred and the number in fixed combs was negligible. U.S.S.R. colonies are in five different types of hives.

The second world war reduced the number of colonies for the Soviets by 50 percent, but the gain was rapid thereafter. There are now nine million colonies scattered through the Soviet group of which more than half belong to the central government or to the collectives under the direction of the central government. RECORD YIELD OF ONE COLONY with a single queen was set in 1952, 420 kilograms (924 lbs).

The 1953 production of honey was 57,000 tons and of beeswax, 25,000 tons. Yearly construction of hives runs up to 300,000 each year.

Pollination is considered of major importance in the Soviet Union. Their magazine, Pchelovodstvo (Apiculture) publishes 100,000 issues monthly. Many editions, also, of beekeeping books.

Five laboratories and six stations are devoted to investigations on beekeeping subjects. Fifty schools in apiculture exist. Overall two million people each year receive instructions in beekeeping.

Wood Preservative for Bottom Boards

About 12 years ago we asked our state entomologist, J. H. Girardeau, for a wood preservative for bottom boards that would hold up under the wet conditions in flat lands and against termites. He told us of using Carbolineum in his and suggested that we try a drum. We have been using it ever since. It is easy to apply and very inexpensive. After nailing up, bottom boards are dipped in a vat of Carbolineum. Then the excess is drained off and the bottom boards stacked in the open for about two weeks. They are then ready to use.

It's the only thing we have found that will last over years of continued use placing hives directly on the ground. Termites just won't bother the stuff and an untreated bottom wouldn't last six months.

Warren Wilbanks, Wilbanks Apiaries, Claxton, Georgia.

A New Book On Bumblebees

Did you know that there were "cuckoo" bumblebees? Well there are. They lay their eggs in other bumblebee nests just as the cuckoo and cowbird appropriate other birds' nests.

All this and many other interesting facts are brought out in the new book by John B. Free and Colin G. Butler (colleagues in the British, Rothamsted Experiment Station). Their names should not be unfamiliar to our readers since Butler's, "World of the Honeybee" has world wide renown, and both men have written extensively of their work on honeybees at the station aforementioned. Butler's "Queen Substance" has been widely commented upon.

This book on bumblebees follows after a long interval of two works devoted exclusively to bumblebees; F.W.L. Sladen's "Humble Bees" (1912 very scarce) and Plath's "Bumblebees and Their Ways" (1934). Naturally much that is new has been added and the bibliography at the back lists 151 references, from Vergil to Huber, from Samuel Wagner (first A.B.J. editor) to A. J. Cook and latterly Bohart-Knowlton, Franklin, Frisbee, Frison, Fry, Medler, Jany, Phillips, and Montgomery in this country, the latter still busily gathering more information. Other countries in the bibliography include England, Russia, all Scandinavian countries, New Zealand and many more.

The authors hope that the book will induce more people to study the bumblebee, since it is easily kept in captivity for study. Their 16 chapters go into founding, growth, maturing of the colony; make up of colony, their habits, enemies; how they work; and economic importance, which none can deny witness, even with honeybees, the slump in per acre harvests of red clover seed with the decline in bumblebee population.

And the four appendices, written by Ian H. H. Yarrow are devoted to instructions for collecting, starting and studying bumblebee colonies in captivity.

This clothbound book of 208 pages has 28 beautiful plates of illustrations besides several drawings.

Published by the MacMillan Company of Chicago and New York, the book only appeared July 9. For the convenience of our readers we are stocking a few copies at the regular price of \$5.00.

Beehive Corn Syrup

One syrup on the market is called "Beehive Golden Corn Syrup." It is made in part with acid and corn starch. To deceive is to lie. It is obvious that the manufacturer means to deceive when the words "Beehive" are used. Something should be done about such products.

P. N. Townsend
Honey Gardens
New Hampshire

French Book On Pollen

That versatile author who has written several books on various products of the hive, Mr. Alin Caillas has a new book just out. It is "Le Pollen, sa Recolte et ses Usages."

Part 1 has to do with the gathering of pollen by the bees and harvesting it by the beekeeper. Experiments tend to show that bees may bring in a load of as high as 125 gr. of pollen, but that experience at the pollen traps tends to train the bees to avoid losing the pollen at the traps so that the load available to the beekeeper may shrink to 50 gr. It is advisable, to change traps to other colonies to avoid this. Bonnier lists over 3,000 pollen plants in France but likely, only few of these are commercial pollen producers. A good colony may gather as high as 3 kg. of pollen in a year.

Part 2 concerns gathering, cleaning, drying, storing and selling pollen.

Part 3 gives directions to the consumer for its use as an ailment in human welfare. It is used in butter, preserves, and honey and is preferably pulverized before mixing. To be remembered is the fact that it is of high value in proteins (20%), amino acids (40%), sugars (30%) and contains antibiotics and factors in life growth. Bear in mind that our fruits may contain 90% water whereas pollen properly dried has little moisture. The book retails at \$2.00. We have secured a few copies for the convenience of our readers or it may be ordered direct from the author at 40 Blvd. Aristide-Briand, Orleans, France.

An Old Time British Cough Cure

The following cough remedy found much favour among our grandparents. It ranked high with sulphur and treacle as a household cure. Especially it was given to young children with croup or persistent coughs and proved rapid and most effective in its results.

Take a fresh egg and place it in a wide-mouthed jar or cup. Cover the egg with vinegar and set aside for twenty-four hours. At the end of this period the egg shell will be soft. Pour the mixture into a bowl and beat up with two tablespoons of honey, or slightly more to taste. The remnants of the shell will dissolve. Store in a wide mouthed bottle and keep tightly capped. Stir well before use.

Give one teaspoonful after every meal and before bedtime. If the sufferer has a coughing attack during the night give another dose and follow the same procedure during the day if required. This mixture gives almost instant relief and quickly disposes of the most persistent cough.

D. R. Paterson,
Quebec.

A Good Breakfast

My breakfast menu is a slice of toast, two teaspoons of honey, two tablespoons of "All Bran," with hot milk over all.

Charles Handel
Illinois

Pictures from Here and There



Kansas State Fair

Niles Endsley arranged this display at the Kansas State Fair last year. Pretty neat doing. After all it doesn't take a raft of materials to make an impressive display.



How You Gonna Get Em?

Some way should keep a swarm from going way up there. These bees stayed and built combs. Sometimes they winter but not often. Don't know who sent this picture.



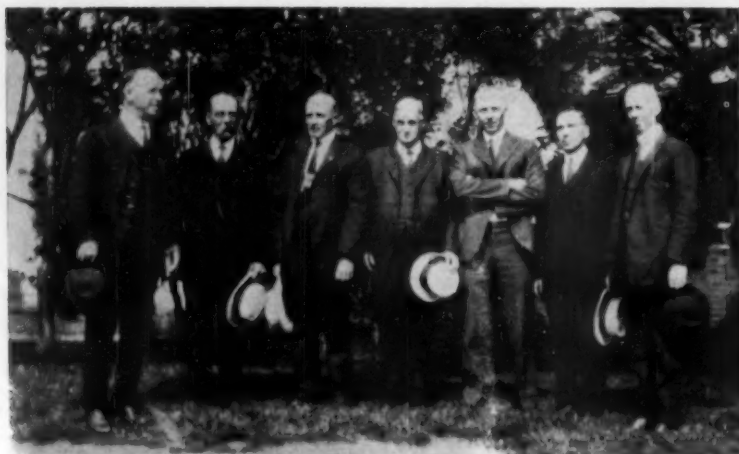
Soon It Will Be Time

Time to end another bee year. Time to pack in some places. A good pack can be made with black, tough, tar paper wraps. Easy to cut and apply. Two story with top entrances in this year. String ties over top.



Back to Old Days

They still have some colonies of bees in log gums in the South. This is a view of McKoy's gum yard in Pender County, North Carolina, taken by W. L. Stephen, Extension Apiarist of North Carolina. How do the busy bees know where home is?



Some of the Old Boys

D. C. Gilham, Schuylkill Haven, Pa., sent this picture, taken in June, 1922, at State College. At the right is George Rea who was our Mystery Guest in July last year. Gilham is next to him. Rea, Gilham, and nine others, were the first inspectors (without pay).



Honey Sells When You Show It

Mel Krohn, Benner Supermarket, Monmouth, Ill., found his honey display sold honey faster than the supply house could bring it in. Try it, in your stores.



Better Breakfast Winner

Steven McDonough, sixth grade student, was the winner of the Better Breakfast Contest in Perry County, Ill., last year. The Farm Bureau sponsored a better breakfast program. Steven's poster captured first place. (From Mrs. George Snider, Pinckneyville, Ill.)



Remember That Day?

That day that Childers and Haseman in Missouri dared to show that sulfa would control American foulbrood? They were sure of it when they demonstrated to the crowd in this picture (Childers at right, Haseman left).



They Are Honey Makers, Too

Charles Handel, Savanna, Ill., tells of workmen tearing down a barn when they were "buzz bombed." The nest was in the barn floor under a bee hive cover. Handel hived the "bumblers" in a section of a glass observation hive and fed them comb honey. They were very gentle under glass.



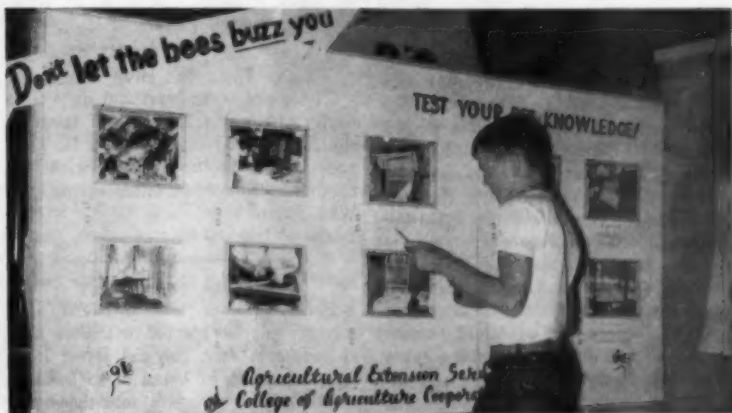
Cut Them Correctly

These scissors can mark the queen by cutting off the wing filaments. But don't cut the big vein too high. It sticks out like a sore thumb and the worker bees may supersede the queen. Better also put a paint mark on top of the thorax.



Here Is That Queen Again

Remember when M. E. Ballard had a story about this young lady? Mrs. Swett who is one of his beekeeping assistants. Here she is cutting a bee tree and transferring to a hive. She loves bees and how.



Display Test Panel

John Haynie, Extension Apiculturist for Florida, uses this at fairs and meetings. The participant is shown a colored photo and given a choice of two answers with push buttons by each. Right answer lights a top green bulb; wrong one gives a buzz. Wonderful educational value.

Have You Tried These?

A Bee Escape for the Honey House Window

Loosen screen at top of window frame to leave small uniform gap. Have this towards outside. On inside tack a six inch strip of screen at top of frame, leaving gap at bottom. Easy, gets rid of any number of bees in no time, and no bee ever comes in, because bees always move upwards on a screen.

Richard W. Taylor
Rhode Island

Pack Your Hive Cover

All my hive covers have twenty thicknesses of newspaper between the metal lid and the wood. This prevents loss of heat from the colonies in winter and it also protects them from excessive heat in summer. Over half of the heat loss is through the cover of the hive. This is all the packing I have ever used in this climate and I have never had to use shade boards in summer.

Harry T. Starnes
Indiana

Efficient and Inexpensive Feeder

Paint, grease, motor oil, and numerous products come in round five gallon cans which may usually be obtained for collecting them. Cut off the top part of a can with tin snips so the can will then equal the depth of a hive body, less a half inch. Paint with aluminum paint both inside and outside and sprinkle with fine sand to prevent rust and to give the bees a foothold.

Cut a float from thin box lumber somewhat smaller than the diameter of the can. Drill two three-fourths inch holes near the center for finger holds. Nail two three eighth inch cleats across the grain to prevent warping. Then, after filling the can with feed, set in the float with the cleated side down. This gives the bees a space to pass under the float and clean out the can when all the feed has been removed.

These feeders cost practically nothing as all the material to make them is readily available at little or no cost. There is no leaking or drowning of bees and the feeders will last a life time.

W. F. Shuck
Florida

Elastic for Legs of Coveralls

I am 6' 1½" tall and cannot get coveralls long enough to tie down around my ankles. From an old pair my wife cut five inches from the legs. To the raw edge she sewed an elastic band of ½ inch width. The elastic must be stretched as tightly as possible using heavy thread and wide stitches so as to not bind the elastic. Or if preferred a wide hem in which to insert and adjust the elastic later. The old hem (not the elastic) is sewed to the inside of the new coveralls hems. The coveralls hang neatly but a little belled. The elastic permits removal over shoes but no crawlers. This cuts down the fun, since what beekeeper does not laugh when a coworker jumps around slapping a leg?

Jack Siverts
California

Cold Cream

Use 1 cup of honey, ¾ cup of beeswax and 1 cup of cottolen or spry or similar compound.

Melt all, take it from fire, and stir until cool. Add perfume, protect well from air, blending should be well done. Fine for rough or chapped hands if slightly moistened before applying. Mrs. A. J. Armstrong, Pocatello, Idaho.

Honey Paste For Chapped Hands

An excellent paste is made by using the white of one egg, 1 teaspoonful of glycerine, and 1 ounce of honey and enough barley flour to make a paste. Mrs. A. J. Armstrong, Pocatello, Idaho.

Auto Tires for Hive Stand

There are many worn out auto tires easily attainable. Lay one of them on the ground and set a hive on it. Then you will have no trouble with the bottom rotting or termites eating it.

Will Spinn
Texas

Beeswax for Screws

Better Homes and Gardens says screws may be started with the help of beeswax. Just rub the screw head across a lump of beeswax so the slot is filled. The wax will hold the screw on the tip of the screwdriver until the threads catch.

From Baxter Woodman
Michigan

Sugar for Winter

I agree that the sugar does not make up for any lack of stores, but I shall continue to use it as I believe it helps in the very early spring when the bees are able to get to the sugar.

My procedure has been to place as much sugar as the regular inner cover would hold over the bees in the fall. In the spring I check to see if there is any of this sugar left. When I come to a hive that has used all, or nearly all of the sugar, I add more sugar so that it is available until the bees are able to gather nectar and pollen from natural sources.

Most of my bees are kept in hives consisting of Modified Dadant shallow extracting supers from the bottom board to cover. I do not wrap them with any additional protection for winter. They are wintered in hives consisting of four extracting supers. I make real sure that they have plenty of stores for winter. Each hive has a 1-inch auger hole for ventilation.

In short, it seems to me that this addition of sugar to natural stores gives the bees some additional "social security" and contributes to the beekeeper's peace of mind, too. When I went through my bees for the first time this spring I was pleased to find them quite heavy with stores.

Rev. Harold Fleck
Cedar Springs
Michigan

Combs with Bee Moth Larvae

Often combs with moth larvae are damaged beyond use. If they can be used after the moth larvae are killed, put the combs in a deep freeze for an hour or more. This gets them. They can't stand zero.

E. R. Shrong
Henderson
Texas

Pins for Entrance Reduction

Often mice will ruin combs in the hive in winter. I drive a pin in the center of the smallest opening in the entrance. The bees can come out at either side but a mouse cannot get past the center pin.

John Haluszcak
Hadley
Mass.

Multiple Queen Disposal

This is a plan of requeening without dequeening which I use. Here in Israel we do not use the food chamber plan and our native and hybrid bee is very cross. To find the old queen and then requeen is difficult. So I remove the supers from the colony, take away the brood chamber and then put back the supers on the stand. Then I pile together about seven brood chambers, one on the other, without any excluder. After several hours six out of seven of the old queens may be found balled on the floor of the bottom board or on the top bars. I usually destroy them but it also works well if I do not.

Now, return every brood chamber to an old stand, not necessarily its own. Give each one a ten day old queen cell in a metal spiral and put the excluders and supers back on top. After several days destroy the wild cells if you find any. With this plan about 80% of the old queens may be replaced.

If you want to replace nearly all the queens, then, when looking for wild cells, look also for eggs. If you find eggs mark these brood chambers and repeat the process with them. The plan also works with caged queens but I use cells raised ten days before. Of course this plan works best during a honeyflow.

Jacob Gilboa
Batzra
Israel.

Keep That Smoker Going

Here is an easy way to keep the smoker going with little effort. When you are not using it set it on the ground with the smoke hole against the wind. The air will blow into the hole and keep the fire from going out. I find that cardboard, with a piece of burlap, makes a good fuel. Peter Witherell
Westfield
Mass.

Dry Sugar Feeding

Here is my way of feeding dry sugar. It is a slow process but it does not rush the bees and so cause a too rapid build-up. Get a cigar box and cut a half inch off the lid at one side (or end). Fill with dry sugar and lean against the hive on the outside with the slot against the hive body. Tie the lid on before standing the feeder on end. C. E. Orrell
North Carolina

Nuc Boxes



Those nuc boxes pictured here are essential equipment to me. One should have nuc boxes up to about ten per cent of his total number of hives. Twenty per cent would be much better. There is no special plan of construction. I like that five comb transport box. A.B.J. figured that one themselves. It is made mostly of thin resaw with a screened top and a screened bottom. The sides are deep enough to allow a false wooden bottom to be nailed on. The top also has a wooden covering above the screen and this top fits down over the wooden rim that extends around the box. Both ends have metal spacers for five combs. A similar spacer in the center of the bottom holds the comb bottom bars, so that when the box is handled the combs and bees are not injured. These nucs may be carried about to replace poor queens, make increase, and are generally used for queen rearing; in fact, they are so generally useful that they are as much a part of my equipment as the hive or supers. Harry G. Pearce
England

How to Get Pollen in Combs for Future Use

After the weather is warm enough, and the colony strong enough for the bees to occupy 2 or more 2 story 10 frame hives you may put a few frames of young unsealed brood below an excluder having the queen and older brood above and put one empty dark comb between each frame of brood below and the bees will carry the pollen around the brood.

One needs to leave a small entrance in the 2nd story so the queen will continue normal laying. Hubert Martin
Dryridge, Kentucky

Old Comb in Oil Barrel

I keep old combs cut from frames for melting up or combs from transferring in oil barrels. As a barrel fills I tamp down the comb. A little carbon disulfide used now and then in summer, or until one can melt the combs, will keep out wax moth larvae. Just keep a canvas or heavy paper over the barrel. Paul Wege
Oklahoma

Wall Paper Paste

If you have only a few jars of honey to label, use a small amount of wall paper paste, mixed with a little water. To prevent curling, soak the labels in water about 15 minutes. Spread them on a sheet of paper; apply the paste; place the on the jars; let dry and the job is done. Hilbert Sorensen
Wisconsin

Make a Dolly Fast and Cheap

Drill four holes in three fourths inch or one inch plywood. Insert casters in the holes. So save old casters for "old" backs. A. E. Lamping
Pennsylvania

How to Switch Frames

When you want to switch frames from one shell to another turn the shell containing the frames upside down on anything of convenient height and let all the frames drop out together in position. Then slip the empty, you want the frames in, down over the frames so they fit in place in the new shell. H. Spann Leitner
South Carolina

Zinc Excluder for Queen Cage

Put a piece of zinc excluder over the hole in the end of the queen cage with a thumb tack at either end of the piece of excluder. The attendant bees will come out of the cage. Then the hive bees will crawl through the excluder with the queen. This is a big help in queen introduction. When the candy in the other end of the cage is eaten out there will already be bees of the colony familiar with the new queen.

In introducing a virgin queen, I kill the old queen and just drop the virgin among the bees. I have never had a virgin killed yet when handled this way. H. O. Williams
Kansas

The Beginner . . . Editor - W. W. Clarke, Jr.

**Question from*
Homer Kisselburg
North Carolina

► I am a sideliner really with some 25 colonies in the sourwood region of the Great Smoky Mountains in western North Carolina. On February 26th I inspected my bees for food and queens and found a few colonies that had combs with honey in the tops but in the bottom there was a white substance, cells about a third full, no odor; looked as though the larva was a third to a fourth grown in the cell.

A few weeks before this there was a severe cold spell. Could the larvae have frozen? Was it European foulbrood? In a couple of the colonies the queen had disappeared. Could this be the reason for their disappearance?

Answer

From your description of the condition of your colonies, I would guess the white substance was crystallized honey. In colonies which have died, we sometime find that some of the pollen cells will be covered with a white mold.

Sudden cold spells will sometimes kill brood, but this chilled brood turns gray and resembles sacbrood in appearance. European foulbrood would be brown in color.

It is difficult to say why queens are lost, but it is not unusual to lose a queen over the winter due to old age or possibly to injury.

**Question from*
William Brengarth
Boonville, Mo.

► Will bees carry fire blight? If bees in an orchard in 1958 gathered pollen and stored it could the spores of fire blight be carried over to 1959 so the bees will carry it to the trees and so greatly increase the blight? Would it be better for orchard men to use four or five pound packages instead of old colonies?

Answer

Bees have been reported to carry fire blight, not in pollen, but apparently from the ooze of the fire blight canker adhering to their feet. I doubt if there is any danger of the fire blight bacteria living for any length of time in the hive stored in pollen. Wind and rain also spread fire blight.

Our experience has shown that colonies of bees do a better job of pollination than package bees, as a general rule.

**Question from*

Lyman Stubblefield
Amarillo, Texas

► I have three hives that are in the shade most of the day. The hives seem to be working best when it is hottest. I am wondering if it would be best to move the hives into the sunlight where they will be warmer?

When you move a hive at night do the bees get lost the next day and go to the old location if it is just a few yards away?

How do you introduce a new queen to an old hive?

Answer

We find that bees produce better and are easier to work if they are in sunlight, especially in the early morning sun. If shade is needed, we use a shade board over each colony. Bees in the sunlight are usually less temperamental.

When bees are moved a short distance the old field bees will return to the old location no matter when they are moved. They find the new location only if they are moved a short distance at a time.

There are many ways to introduce a new queen. The most common procedure is to make sure that the old queen is killed and that there are no queen cells present. Put the queen cage which contains the new queen between two frames of young brood. There seems to be some advantage to releasing the attendant bees which are with the queen. I usually remove the paper over the candy end and stick a nail or knife through the candy to make sure it is soft and there are no dead bees stuck to the candy to block the hole. Don't disturb the hive for three or four days. Feed the bees, if there is no honey-flow and add brood, if there is no brood at the time the queen is introduced.

How Did Beginners Begin?

Donald Silvernail of Vicksburg, Michigan, thinks that beginners would like to know how the first steps in beekeeping occurred. It seems like a good suggestion. Tell us about it in a page or two. It might be considerable help to others.

**Question from*
N. H. Fitch
Houston, Texas

► In doing some landscaping on a school campus I found two trees with bees in the hollow trunks. The bees will have to be removed for fear of injury to the children. However, although it is late in the season, I want to save the bees. Is it possible to give them back some of their honey so they may survive the winter. Can I also give them some of their comb?

Answer

Although it is best to remove the bees early in the spring, it still is not too late to remove them from the hollow trees on the school campus, providing you remember that they will require feed to build them into a colony. If the tree can be cut or split, part of the brood, comb, and honey may be saved by cutting the comb out and tying it onto frames. Use a heavy cord. We usually put the comb in upside down so the honey is at the bottom and is less likely to fall out. The bees will glue the comb onto the frame and fasten the pieces together. The bees will remove the string. Try to get the pieces of comb cut so that they fit together neatly. This gives the bees a better chance to fasten them together.

The extra honey may be rendered and mixed with water to be fed back to the bees to be used in building comb and storing for winter food.

What Do You Want to Know?

Bill Clarke, Jr., as Editor of this Beginner department, is a commercial type of Sideliner as well as serving as the Extension Beekeeper at Pennsylvania State College. He has to help solve all kinds of problems for beekeepers of all classes but particularly the beginner and the small sideliner. When you need help ask Bill. Write to him at Penn. State, University Park, Pa., or write to the American Bee Journal Hamilton, Illinois.

MIDNITE QUEENS
SUMMER PRICES
 10 to 99—\$1.15
 100 or more—\$1.00



Also have Caucasians. No order less than 10 queens. No more packages.

D. T. WINSLETT
 7736 Auburn Road
 Citrus Heights California

HONEY WANTED

Cut Comb and Extracted
 Advise what you have

T. W. BURLESON & SON
 WAXAHACHIE, TEXAS



NOW
 is a good time to re-queen or make increase with high producing Carniolan or Caucasian queens.

Queens \$1.45 each - airmail
Discount on Quantity
\$2.50 each foreign.

Safe arrival in U. S. only.

W. D. REAMS
 Box 458 LaBelle, Fla.

**Exchange Your Beeswax
 For Foundation**

Write For Price List

WAX WORKERS, INC.
 1330 Slaterville Road Ithaca, N. Y.

J. C. RIVES

QUALITY ITALIAN QUEENS

1 - 10—\$1.20; 11 or More—\$1.10
 Service and Satisfaction
 Phone CH 1-4201 P.O. 1289
 Redding, California

HONEY WANTED large & small lots.
 All Grades - Top Prices.
HONEY SALES COMPANY
 2817 No. 2nd St. Minneapolis 11, Minn.

Three Banded Italian Queens

1 to 49—30c 50 to 100—75c
 100 up—65c

Air Mail Delivery

ALTAMAHA APIARIES
 Gardi Georgia

POTTERY FOR HONEY



Two dollars for two lbs.!

Remember the story in May, page 182? You can sell honey faster for more in Pottery Jugs.

CANTEENS, JUGS & PITCHERS
 90c each
 10 doz. or more, 1 doz. to carton, with corks - 85c each

VASES AND BEE HIVES
 65c each
 10 doz. or more, 1 doz. to carton, with corks - 60c each

Colors: prairie green, desert gold, onyx black, clay blue, speckled yellow, white sand, satin brown.

Write to

WELLS BROTHERS ENTERPRISES

Box 307 Stillwater, Oklahoma

HUMPHREY BEE FARM

"Small Enough to Know You - Large Enough to Serve You"
 Breeders of Caucasian Bees & Queens
 Reidsville, Georgia

1 - 25 @ 85c each
 Over 25 @ 65c each

"THE SCOTTISH BEEKEEPER"

(The official organ of the Scottish Beekeepers' Association.) Scottish in character, international in appeal. Annual subscription — \$2 post free. Sample copy from Mr. Robert N. H. Skilling, F.S.C.T., 87 King Street, Kilmarnock, Ayrshire, Scotland.

Caucasians QUEENS Italians

Nice large queens 75c each

If air mail add 5c each

MITCHELL'S APIARIES
 Bunkie La.

High Quality Italian Queens

by air mail
 80c ea.; 10 for \$7.50; \$70.00 per 100
 Why not requeen now?

CARLUS T. HARPER
 New Brockton Ala.



BEE SUPPLIES

WRITE FOR CATALOG

Williams Bros. Mfg. Co.
 5205 SE 82 AVENUE
 PORTLAND 66, ORE.

**"SWARMING
 STOPPED COLD"**

95% Foolproof

No Gimmicks
 No Gadgets
 No Tricks

Bigger Crops - Better Beekeeping
 Full Directions Price \$1.00

BAKER'S APIARIES
 Glencoe Illinois

Complete Outfit — 2000 Colonies, House and Honey House, in North East South Dakota. Will sell to a party Young and willing to work. Outfit may be taken over in Oct. Want to retire. Fred L. Ephardt, P.O. Box 42 Strandburg, So. Dak.

L. C. ANTLES

Fruit Tree Pollen Supplies Co.
 FRUIT POLLENS and
 POLLEN GOLD
 for human food
 P. O. Box 1243
 Wenatchee, Washington

BEE WORLD

Including

Apicultural Abstracts

Science is international. So is Bee World, a scientific journal published monthly by the Bee Research Association. Editor Dr. Eva Crane.

Subscription \$6.00 a year.

American Bee Journal

Hamilton, Illinois
 Agent for U. S. A. and Canada



**R. E. Snodgrass
Honored in Science**

We are indebted to W. E. Nolan, formerly with the Bee Culture Laboratory at Beltsville, Md. (now retired) for a clipping from the Washington Post (June 20) by staff writer Milton Viorst. The piece has to do with R. E. Snodgrass and the high esteem with which he is held by his associates and former associates. But we can do no better than quote Viorst verbatim.

Robert E. Snodgrass has been bugs

about insects all his life—and he'll be 84 next month.

His 79 publications have made him one of the world's foremost experts on insect anatomy. They cover a span of 62 years.

In England, he would have been knighted for his work, according to Leonard Carmichael, secretary of the Smithsonian Institution. In France, he'd be a chevalier of the Legion of Honor.

In the United States, he got a book. Carmichael presented it to him on behalf of his admirers at the Smithsonian yesterday.

It's not an ordinary book, however. The title page reads, "Studies in Invertebrate Morphology. Published in honor of Dr. Robert Evans Snodgrass on the occasion of his 84th birthday, July 4, 1959." Opposite the title page is a profile of Snodgrass—lean, dignified, white-haired.

Snodgrass, who retired from the Department of Agriculture 14 years ago, works daily in a Smithsonian laboratory. He has published two major books since then and 13 articles. Right now he's preparing for a new book on the anatomy of the mosquito.

All of his work is illustrated by his own hand. In fact, it was by

way of the drawing board that he began his life's work. He started in a career as a cartoonist for a major magazine. Then he became interested in insects.

Snodgrass, who also pleases his admirers with quiet humor, sums up many years in autobiographical notes: "Life in general has been enjoyable, though it took me about a year to get used to it. At present my principal dislikes are barking dogs, radios, getting up in the morning and nutmeg in apple pie. My only regrets are the things I didn't do."

He and his wife, Ruth, live at 3706 13th St. N.W.

Snodgrass' picture accompanying the book accompanies the article.

Our readers should recall Snodgrass as the author of his two editions of "Anatomy of the Honeybee" in 1925 and 1956, as well as his bulletins with the same subject while with the Department of Agriculture. He also authored the chapter on anatomy in the latest edition of the "Hive and Honeybee." We have always admired him from afar. He epitomizes the scientist who is happy to do his work for its own sake and without acclaim which he so richly deserves.

Federation--

Secretary Joseph O. Moffett
15 So. College Ave., Fort Collins, Colorado

The deadline is here for sending this to the American Bee Journal. It is 8:35 p.m. What can I say to convince more beekeepers of the vital need in our industry for a strong association? Your secretary continually sees the need for action by the American Beekeeping Federation.

On every front we need to put forward more effort. Yet we are hampered by lack of funds. The old saying, "The cost of an organization is never as great as the cost of not having an organization," applies to the bee industry as well as most other industries.

What should American Beekeeping Federation do? There is always a question of where the Federation should concentrate its limited efforts. In the past, it has sponsored the National Convention, taken a strong stand on issues before Congress, printed a newsletter to keep its members informed, and done a limited amount of promotion.

Suggestions wanted. Send in your suggestions on what you think the Federation should do. Should we provide legal service for members who are in trouble because of their bees? Should we encourage and financially support test cases against rulings like the North Dakota one? (Their attorney general ruled that beekeepers are not farmers and must pay a ton-mile tax.)

Should we try for group insurance plans? Should we try group buying? Many people will say, promote honey. Perhaps more could be done on getting free publicity, but paid promotional work comes high. For example, one large packer spent over a quarter of a million dollars advertising and promoting their honey in less than a year.

Honey booth sponsored. The honey booth at the American Home Economists Convention in late June was a big success. The honey queen at-

tended part of this convention at Milwaukee. This booth represents our industry to the profession which greatly influences America's eating habits.

National Honey Show. Enter your honey and wax in the honey show at Detroit. Write to Mrs. Seidelmann, Ionia, Michigan or the Federation office for the rules. Help make this show a success.

Federation urges continued support for enabling act. The Federation urges all beekeepers to contact their congressmen asking their support of Senate Bill 1989. This bill would allow the industry to have a marketing order if we vote favorably on one.

Certainly our problems are critical. We have tried voluntary associations and plans for over sixty years. They have never been strong enough to really solve our problems. A marketing order could give us the strength to solve these problems.

Italian Queens

We do not offer you culls or left over queens from the shipping season at a cheap price. We do offer you an outstanding strain of Three Band Italians and can furnish select young laying queens promptly on receipt of your order. Caged fresh from our yards and rushed to you prepaid by Air Mail.

PRICES

1 - 9 \$1.00 ea. 10 - 49 \$.90 ea.
50 up \$.80 ea.

Quality Does Not Cost—It Pays

The Wilbanks Apiaries, Claxton, Georgia

Phone 239

"Bee Wise — Woodmanise Your Bee Supplies"

A. G. Woodman Co.

Grand Rapids 4, Mich.

(Send for catalog—350 Listings)



Bee Calm with TAYLOR'S HIVE BOMB

The Push Button Bee Smoker

\$1.29 plus freight
at your dealer's

- no sparks
- no heat
- no fire hazard
- a puff's enough

Stewart Taylor, Camargo, Illinois

*Trademark

Now Available for your Beekeepers' Meetings—

A complete set of colored slides on the fascinating story of hybrid queen development. Interesting - educational - factual.

No charge for their use - Write direct to Dadant & Sons, Inc., Hamilton, Illinois and they will be mailed promptly. To be returned after use.

DADANT & SONS, INC.

Hamilton, Illinois

BRITISH BEE JOURNAL

Appears every two weeks
Subscription \$3.25 per annum
payable in advance
Keep Up-to-Date in Beekeeping
by taking out a subscription now
through our agents.

AMERICAN BEE JOURNAL

HONEY WANTED

Carloads or less than carloads.
Quote best cash price delivered
to us. All grades; send samples.

Neiman Brothers Co., Inc.

2721 West Roosevelt Road
Chicago 8, Illinois

CANADIAN BEE JOURNAL

Canadian beekeepers have much in common with their neighbors in the U.S. If you are interested in bee activities "North of the Border," send us your subscription NOW. Subscription price, \$1.75 per year in U.S.A.

Canadian Bee Journal

Streetsville, Ontario, Canada

L. C. ANTLES

Fruit Tree Pollen Supplies Co.
FRUIT POLLENS and
POLLEN GOLD
for human food
PORTLAND NATURAL FOODS
5001 N. E. Prescott Portland, Oregon

FREE...

A Sample Copy

"Gleanings in Bee Culture"

Look it Over — You Will Like It

A. I. ROOT CO., Medina, Ohio

PACKAGE BEES and QUEENS

For Quality and Service

C. F. KOEHNEN & SONS
Glenn, Calif.

Meetings and Events

Eastern Missouri, Clayton, August 4th

The Eastern Missouri Association will hold its regular monthly meeting at the Clayton Court House, Clayton, Missouri, August 4th, beginning at 7:30 P.M. An interesting program is being planned and all beekeepers are urged to attend. Extracting and packaging of honey will be up for discussion.

John C. Evans
Sec.

Cook DuPage (Illinois) Techny, August 16th

The Cook DuPage Association will hold its next meeting Sunday, August 16th at the apiary of St. Mary's Mission House, Techny, on Route 42A and Techny Road. Meeting will start at 1:30 P.M. Robert Stauble, the apiarist, will give a talk on Royal Jelly and how he produces it. More program is being arranged. Pot Luck supper at 5 P.M. All beekeepers and anyone interested in beekeeping welcome. For more information call Fulton 5-0153.

A. J. Smith
Director

Washington State, Potluck Picnic, Ohanapecosh Springs, August 1st

The Washington Association will hold its annual Potluck Picnic at Ohanapecosh Hot Springs camp grounds, Saturday, August 1, at 12 noon. There will be a short business meeting after the picnic. The springs are located in the south east corner of Rainier National Park. Take either Chinook Pass or White Pass Highways and watch for Ohanapecosh signs.

Mrs. E. B. Purchase
Wapto

Midwestern (Missouri) Swope Park, Kansas City, August 9th

The Midwestern Association will hold its annual picnic at Shelter House No. 7, Swope Park, Kansas City, Missouri at 1:00 P.M., Sunday, August 9. An Exhibit Honey Contest will be one of the many features of this get-together. Everyone welcome. Carroll L. Barrett
Secretary

Middlesex County (Mass.) Westford, August 29th

The August outdoor meeting of the Middlesex County Association will be held at the farm and apiary of Mr. and Mrs. Charles L. Helmboldt and Mr. Adams, of Westford, Mass., on Saturday the 29th, at 2 P.M. The Club Hive last month showed good progress, occupying two full depth bodies and one shallow super since early in July. Children are cordially invited as they always have a good time at the farm. M. Southwick,
Corres. Sec.

Studies on Animal Nutrition Valladolid, Spain, October 7-11

Organized by the Union Castellana-Leonesa de Avicultura and the Soybean Council of America. Studies on animal nutrition will be held from October 7-11; balanced rations, nutrition, poultry marketing, wool production. For information write Javier de Salas, Soybean Council of America, Grupo 6, Planta 11, Edificio Espana, Madrid, Spain.

National Honey Show, Michigan State Fair Sept. 4-13, Detroit

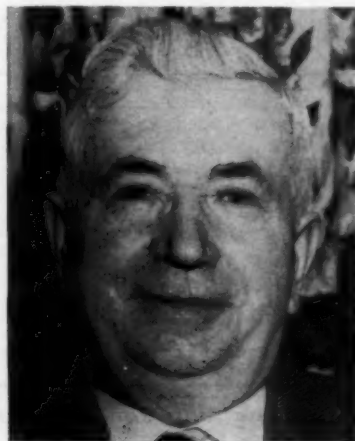
The Premium Book for the Fair, with programs, may be obtained from Michigan State Fair, Detroit 3. The 7th National Honey Show will be held at the Fair. Judges will be Phil Burke, Ontario Agriculture College, Guelph; and Dr. E. C. Martin, Michigan State University, East Lansing. Michigan is proud to host the show as the first American Honey Queen, Kay Seideman, is from Michigan and she will reign over the show.

The Honey Show is a fine chance to advertise beekeeping at little cost. When you extract, keep some of your choice honey; fill 12 1 lb. jars and send to American National Honey Show, Michigan State Fair, Detroit 3, Michigan. Entries must be filed by August 14th. File your entry; then prepare and ship your entry so it will be in Detroit close to Sept. 1.

This is a tremendously important part of our working together to promote our industry. If each one of us will do a small part, much can be accomplished. You know it is rather embarrassing to the industry to have a National Show and

have just a few entries in it. We might better not have one. We CAN have a GOOD one if EVERY STATE is represented by several entries, and what a tremendous impact that will make on those who view this exhibit. Detroit is one of the largest cities in the United States and thousands of people each day will be viewing this exhibit. Do you want to be proud of the Honey Industry? Then be sure to do your part by entering YOUR honey in this great event.

John Lis



John Lis, large beekeeper of Des Plaines, Ill. died July 8 of a coronary after three weeks' illness. He was past president of the Cook-DuPage Association. Also a member of the Wisconsin and Illinois State Associations and of the Federation. He is survived by his widow, Helen, daughter Geraldine and five grandchildren. Probably the largest beekeeper in Illinois, John Lis was a hale, hearty, well-beloved personality and he made friends everywhere.

Floor 13½ Cents On White Honey In Canada

According to the Canadian Beekeeper the Canadian Price Stabilization Board has placed a floor of 13½ cents in Canada on good white honey from the period of July 1, 1959 to June 30, 1960. The previous floor price was 12 cents.

BEE SMART...use clean, bright, tight...
Continental Honey Cans

CONTACT THE NEAREST DISTRIBUTOR

PHOENIX, ARIZONA

Superior Honey Co.

ALHAMBRA, CALIF.

B-Z-B Honey Co.

POWELL, CALIF.

Central Valley
Beekeepers Club

FRESNO, CALIF.

Miner Products Co.

LOS ANGELES, CALIF.

General Can Co.
Los Angeles Honey Co.

Sioux Honey Assn.

Superior Honey Co.

SAN BERNARDINO, CALIF.

W. D. Miles
860 "F" Street

SAN DIEGO, CALIF.

George B. Wright

SAN FRANCISCO, CALIF.

General Can Co.

DELTA, COLO.

Grover E. Turner

DENVER, COLO.

Cronkrite-Bosanko Supply Co.
Superior Honey Co.

GREELEY, COLO.

L. R. Rice & Sons

MONTE VISTA, COLO.

John Haefeli

WENDELL, IDAHO

R. D. Bradshaw & Sons

CHICAGO, ILL.

R. Freund & Company
S. Riekes & Sons, Inc.

HAMILTON, ILL.

Dadant & Sons, Inc.

ROCK ISLAND, ILL.

S. Riekes & Sons, Inc.

COUNCIL BLUFFS, IOWA

The A. I. Root Company

DES MOINES, IOWA

S. Riekes & Sons, Inc.

MCGREGOR, IOWA

John Harnack & Sons

SIOUX CITY, IOWA

Sioux Honey Assn.

WICHITA, KANSAS

S. Riekes & Sons, Inc.

CLARKSON, KY.

The Walter T. Kelly Co.

NEW ORLEANS, LA.

Amos C. Harris & Co.

GRAND RAPIDS, MICH.

A. G. Woodman & Co.

ONSTED, MICH.

L. M. Hubbard Apiaries

MINNEAPOLIS, MINN.

S. Riekes & Sons, Inc.

WINONA, MINN.

Robb Bros.

ST. LOUIS, MO.

S. Riekes & Sons, Inc.

MANHATTAN, MONT.

Cloverdale Apiaries

OMAHA, NEBRASKA

Barney Fink Container Co.

S. Riekes & Sons, Inc.

GROTON, NEW YORK

Finger Lakes Honey

Prod. Coop. Inc.

SYRACUSE, NEW YORK

M. R. Cary Corp.

FARGO, NO. DAKOTA

Magill & Co.

MEDINA, OHIO

The A. I. Root Company

OKLAHOMA CITY, OKLA.

S. Riekes & Sons, Inc.

NEWELL, SO. DAKOTA

Oscar H. Clark, M. D.

PARIS, TEXAS

Dadant & Sons

SAN ANTONIO, TEXAS

S. Riekes & Sons, Inc.

The A. I. Root Company

SALT LAKE CITY, UTAH

Miller Honey Co.

BOYD, WISCONSIN

August Lotz & Company

MENOMINEE FALLS, WIS.

Honey Acres

POWELL, WYO.

A. D. Hardy



**CONTINENTAL CAN
 COMPANY**



Remember

Our Plant is geared to
turn out huge quantities
of Wooden Goods and
Bee Comb Foundation at
a modest profit.

Send Us List Of Your Requirements
For Quotations
Quality Guaranteed

LEAHY MANUFACTURING CO.
HIGGINSVILLE, MO.

... CONTAINERS ...

*We have a complete line
of*

HONEY CONTAINERS

TIN

GLASS

PLASTIC

COMB PACKAGES

WRITE FOR PRICES
Discounts on quantity purchases

AUGUST LOTZ COMPANY

MANUFACTURERS & JOBBERS
OF BEE SUPPLIES

Boyd, Wisconsin

We Are In Need Of . . .

**THREE
MILLION
POUNDS
of Bottling Honey**

Please send sample and advise
if in cans or barrels

WE HAVE A MARKET FOR YOUR BEESWAX

Wally's Bee Enterprise, Inc.

1909 EAST FOURTH ST.
SIOUX CITY, IOWA

BEEES

INSURE

BETTER

INCOME

When you produce **COMB HONEY** in
SECTIONS. The most profitable way
for beekeepers.

*Write for our free catalog and
be convinced.*

MARSHFIELD MFG. CO.

MARSHFIELD

WISCONSIN

Wholesale

Retail

Requeening this Fall?

Head your colonies with Palmetto Quality Queens. Sure to please. 3-Band Italians only. Live delivery guaranteed. Certificate of inspection with each shipment.

Prices until Oct. 15 Airmail Postpaid

1 to 9	\$1.00 ea.
10 to 2485 ea.
25 to 4975 ea.
50 or more65 ea.

DIXIE HONEY COMPANY

205 Oak Drive

Belton, S. C.

Tin - Glass H O N E Y CONTAINERS

WRITE FOR
PRICE LIST

A. H. RUSCH & SON CO.

Reedsville, Wisconsin



NORMAN'S QUEENS 65c each

BY RETURN MAIL

Bright 3-Banded Italian Bees and Queens

State Health Certificate furnished. Untested queens—\$.85; Tested queens \$1.30; 2-lb. pkgs. w/q.—\$3.00; 3-lb. pkgs. w/q.—\$4.00. Packages shipped F.O.B. Express or via Parcel Post, Postage Collect. Phone No. J. Jordan 2-6535.

JOHN A. NORMAN
Route 1 Grady, Ala.

Pollen for Human Food

Pollen Gold, a natural food of milk, honey and pollen. The male spores of plant life, nature's exotic food.

Portland Natural Food Products Co.
5007 N.E. Prescott Portland, Ore.

AUTHORS WANTED BY N. Y. PUBLISHER

Leading book publisher seeks manuscripts of all types: fiction, non-fiction, poetry, scholarly and religious works, etc. New authors welcomed. Send for free booklet N5. Vantage Press, 120 W. 31 St., New York 1.

BETTER BRED QUEENS

THREE BANDED ITALIANS

Queens remainder of the season
70c each each any quantity

CALVERT APIARIES

Calvert

Alabama

Those Good Weaver Italian Queens

\$1.00 each, 100 - \$90.00

WEAVER APIARIES

Navasota, Texas

Queens—Italian Only

Price 80c each

Clipped and marked 10c extra

SOUTHLAND APIARIES

Ball, La.

RENEW YOUR SUBSCRIPTION NOW

For a brand new, exciting year.



Jensen Says



Our Queens "Have Got It!" We mean everything good queens should have. Backed by Superior Breeding Stock. Proper production Methods that assure the highest percentage of perfectly developed young queens. The collection of Quality will remain long after price is forgotten. So much depends on the Queen; why risk your time, labor, and even your crop?

Dadant Starline Hybrids

1 - 24	\$1.40
25 - 99	\$1.25
100 - up	\$1.10

Magnolia State Italians

1 - 24	\$1.00
25 - 99	\$.90
100 - up	\$.80

Clipped and Marked Free — Air Mail Where Expedient

JENSEN'S APIARIES

Macon, Miss.

Phone 170J

Cypress Bee Hives and Beekeepers' Supplies

Made from "THE WOOD ETERNAL"

Write for FREE 1959 Catalog

MYERS CRAFT MFG. CO.

Burgaw, North Carolina

CALIFORNIA CAUCASIANS

Gentle and Industrious Caucasian queens. Hastings strain used for breeders. Bred for greater honey production, Gentleness, Highly prolific, No excessive propolis, Swarm control and Color. Some package bees. 10% books your order - balance due two weeks prior to shipment. Air Mail.

SUMMER AND FALL QUEENS

1 - 24—\$1.30	25 - 99—\$1.15	100 up—\$1.00
---------------	----------------	---------------

We do not clip or mark.

Quality and Service Do Not Cost — They Pay

Don J. Strachan

Rt. 2, Box 83

Yuba City, Calif.

Phone Sherwood 23881

Dadants' Midnite Hybrids

2 lb. packages	\$4.30
3 lb. packages	5.50
4 lb. packages	6.70
Queens—1-24 \$1.30 ea.; 25-99 \$1.15 ea.; 100 up \$1.00 ea.	
CARNIOLANS & CAUCASIANS	
2 lb. packages	\$4.00
3 lb. packages	5.00
4 lb. packages	6.00
Queens	\$1.00 each

J. L. O'Ferrell & Sons

409 O'Ferrell St. Greensboro, N. Car.
and La Belle, Fla.

STOLLER'S Frame Spacers

The Finest Thing Offered Beekeepers

What beautiful even combs to uncap and labor saved are continued reports of perfectly spaced combs.

STOLLER HONEY FARMS

LATTY, OHIO

Italian Package Bees and Queens For 1959

Truck loads a specialty. Nuclei made to order. Caucasian and Italian queens.

EUGENE WALKER

Route No. 2 — Box 892
Live Oak, Calif. — Phone 5584

Johnson Dovetailing Equipment for the beekeeper's shop.

Write for details.

Carl E. Johnson Company

1557 Gregory Avenue
Lincoln Park, Michigan

Bees and Queens

Send for FREE Circulars

Booking orders now.

Over 30 years a shipper.

BLUE BONNET APIARIES

Weslaco, Texas

... ADVERTISING INDEX ...

Aeppler Co., C. W.	342, 344	Marahfield Mfg. Co.	338
African Beekeeping	309	Miller's Honey Co.	311
Altamaha Apiaries	333	Mitchell's Apiaries	333
American Bee Journal	311	Myers Craft Mfg. Co.	339
American Rabbit Journal	309	Neiman Bros.	335
Antles, L. C.	333	Norman, John A.	339
Antles & McCormick, Inc.	340	Norman Bee Co.	309
Baker's Apiaries	333	O'Ferrell, J. L. and Sons	340
Bee World	333	Plant, W. E.	309
Beesonet Bee Co.	309	Portland Natural Foods	335, 339
Blue Bonnet Apiaries	340	Reams, W. D.	333
Bordelon, E. J.	343	Rives, J. C.	333
British Bee Journal	335	Root Co., A. I. Inside Back Cover	335
Brunson, H. C.	343	Rossman Apiaries	310
Burleson & Son, T. W.	333	Rusch, A. H. & Sons Co.	339
Calvert Apiaries	339	Scottish Beekeeper	333
Canadian Bee Journal	335	Shackelford, John S.	343
Chrysler & Son, W. A.	311	Smith, Geo. E.	311
Cobana Products	343	Smith, N. B.	309
Conneaut Can Co.	343	Southland Apiaries	339
Continental Can Co.	337	Stewart, Frank G.	309
Couch, Louis L.	311	Stoller Honey Farms	340
Cutts & Sons, J. M.	340	Stover Apiaries	309
Dadant & Sons, Inside Front Cover,		Strachan, Don J.	339
Back Cover,	310	Taylor Apiaries	309
Dixie Honey Co.	339	Taylor, Stewart	335
Ephardt, Fred L.	333	Vantage Press	339
Forehand & Sons, W. J.	309	Walker, Eugene	340
Garon Bee Co.	311	Wally's Bee Enterprise, Inc.	338, 341
Harper, Carlus T.	333	Wax Workers Inc.	333
Homan, Farris	309	Weaver Apiaries	339
Honey Sales Co.	333	Weaver, Howard	343
Humphrey Bee Farm	333	Wells Bros. Enterprises	333
Hutchison Mfg. Co.	311	Wenner, C. G.	343
Jackson Apiaries	311	West, M. C.	343
Jensen's Apiaries	339	White Pine Bee Farms	340
Johnson Co., Carl E.	340	Wilbanks Apiaries	335
Kelley Co., Walter T.	310, 311	Williams Bros. Mfg. Co.	333
Koehnert & Sons, C. F.	335	Wing & Sons, J. E.	311
Leahy Mfg. Co.	338	Winslett, D. T.	333
Little's Apiaries	309	Woodman Co., A. G.	335
Lotz Co., August	338	York Bee Co. Inside front cover	

Early Packages and Queens for 1960

REMEMBER WE ARE PREPARED TO SHIP PACKAGES AND QUEENS
EARLY IN 1960

For balance of this 1959 season get your colonies ready
for the next honeyflow with

Cutts Heavy Producing Queens, Regular Italians
and Starlines

J. M. CUTTS AND SONS Box 336 Chipley, Fla.

Requeen with HOLLOPETER'S

Hardy Northern Italians
Queens \$1.25 each
August to November

WHITE PINE BEE FARMS

Rockton, Pa. Box 800

A. L. ANTLES

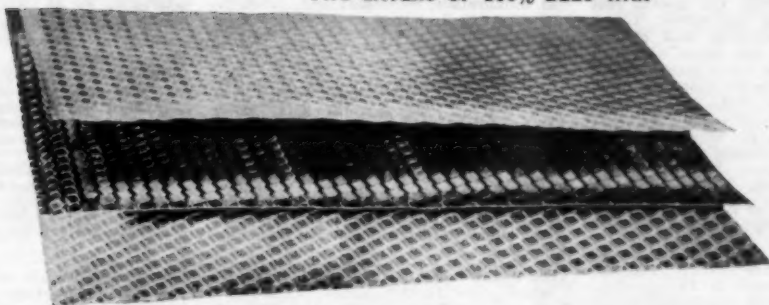
Fruit Tree Pollen Supplies Co.
FRUIT POLLENS and
POLLEN GOLD for human food
ANTLES & McCORMICK, INC.
1908 Fruitvale Blvd. Yakima, Wash.

EBY'S PERMANENT FOUNDATION

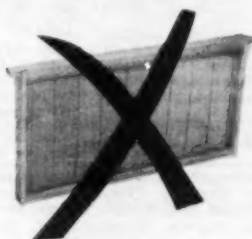


ALUMINUM SANDWICHED BETWEEN

TWO LAYERS OF 100% BEES WAX



MAKES WIRED FOUNDATIONS OBSOLETE



STRONG NON-SAG COMBS

SAME WEIGHT AS WIRE FOUNDATIONS

10 Sheet Package . . .	\$ 2.50
50 Sheet Package . . .	\$10.75
200 Sheets	\$40.00

LABOR SAVING

FASTER EXTRACTING

ALUMINUM STOPS MOTHS AND MICE

Exclusive **"Wally's" Bee Enterprises, Inc.** *Product*

1909 EAST FOURTH ST., SIOUX CITY, IOWA

HYLAND APIARIES, INCORPORATED, West Elkton, Ohio

LEAHY MANUFACTURING CO., Higginsville, Missouri

-The Market Place-

BEES AND QUEENS

TWO GOOD STRAINS of Italian bees and queens. Our regular strain, untested queens \$1.00 each, tested \$2.00 each. Distant Starline queens 1 to 25, \$1.30, 25 to 100, \$1.20, 100 and up \$1.10. Package bees 2 lb. and queen \$4.30, 3 lb. and queen \$5.30. Orders shipped same day received. Phone Ca 7-4703, Alamance Bee Company, Geo. E. Curtis & Sons, Graham, North Carolina.

ITALIAN QUEENS: Jumbo \$1.40, regular \$1.20. Sheppard Apiaries, Aberdeen, N. Carolina.

IT PAYS TO REQUEEN. Old queens cost a lot through lost production. Young queens pay for themselves and give a good profit besides. One super of honey more in favor of the young queen is not too much to expect in most any location. We can furnish the best, select young Italian laying queens now until Nov. at \$1.00 each; 10, \$0.00; 25, \$20.00. Air Mail Postpaid. Prompt shipment. No disease. H. C. Short, Fitzpatrick, Ala., Telephone 7229 W., Union Springs, Ala.

3 BAND ITALIAN and Carniolan queens \$1.00. Luther Pickett, Efland, N. Carolina.

Carniolan Queens \$1.00 each. Lambert Apiaries, Rt. 1, Climax, N. C.

DARK GOLDEN QUEENS one dollar. Lambert Apiaries, Route 1, Climax, North Carolina.

QUALITY ITALIAN queen bees - Each \$1.00; 5 or more, 90c each; 15 and up, 85c each. A. W. Woodman Co., Grand Rapids, Michigan or Lens, S.C.

FOR SALE

FOR SALE: Domestic Pollen, Royal Jelly. Also Pollen Supplement Dry Mix (You add water and honey). Royal Jelly Enterprises, 1017 Los Carneros Avenue, Napa, California.

12 POUNDS ROYAL JELLY at Ten dollars per ounce. GARDEN BEE COMPANY, Donaldsonville, La.

PRICE LIST ON NEW CYPRESS BEE SUPPLIES, F.O.B. Homerville, Georgia. 8 or 10 FRAME Deep Supers 9% in. \$1.05, Bottoms 60c, Supers 5% in. 60c, Supers 6% in. 70c, Flat Reversible Covers 60c. Call Mr. Stonecypher at Hudson 7-5063 or write, 104 Virginia Ave.

ROYAL JELLY capsules (with added vitamins) 25 mg. box of 30, \$2.15, 50 mg. box of 30, \$3.50. New pack (without vitamins) \$7.50 per 100. Beauty Cream 2 Oz. \$2.00. Prairie View Honey Co., 12303 Twelfth St., Detroit 6, Michigan.

FREE CATALOG: Cypress Bee Hives and bee supplies. Save up to 40% on hives that last for less. Myers Craft Manufacturing Co., Burgaw, North Carolina.

SUPER STRENGTH 100 mg. Royal Jelly capsules in bottles of 100 for \$10.00. Prairie View Honey Co. 12303 Twelfth St., Detroit 6, Michigan.

FOR SALE: 650 Colonies, ten frame. 25 locations, honey house, miscellaneous. Griggs, Hancock, Iowa.

USED EXTRACTORS, Tanks, Pumps and other Honey House equipment, HUBBARD APIARIES, Onsted, Michigan.

SHOP WORN EQUIPMENT. Send for list. All serviceable for many years. Hubbard Apiaries, Onsted, Michigan.

FOR SALE: 45 frame Simplicity, used two seasons. Uncapped comb rack. Capping press. Griggs, Hancock, Iowa.

1-50 frame used extractor, 1-30 frame used extractor, 1 Junior Brand Melter, 1 Senior Brand Melter, 1-50 frame Merry-Go-Round, 1-1/4 Honey pump with automatic controls. All equipment like new. Guaranteed. Hubbard Apiaries, Onsted, Michigan, Phone HO-1-3481.

GOOD FLORIDA LOCATIONS—Honey house with three room apartment, extracting and filter processing equipment, five room residence, shop and equipment on large lot, about 100 colonies of bees. Reason for selling, retired. Hardin S. Foster, Box 712, Auburndale, Florida.

ROYAL JELLY CAPSULES. New Low Prices, 50 milligrams strength. Bottle of 30 capsules, your cost \$2.09 each. Bottle of 100 capsules, your cost \$5.50 each. One bottle free with five. Four bottles free with twelve. 1,000 capsules bulk, \$37.50 per thousand. 5,000 capsules bulk, \$33.90 per thousand. Garden State Laboratories, Department BJ, 1001 Hollywood Road, Linden, New Jersey.

LIQUID ROYAL JELLY CAPSULES not dehydrated powder. 30 capsules, 50 mgs., \$5.00. John Pierson, 1827-42nd Ave., San Francisco, Calif.

FOR SALE - 200 10-fr. colonies, locations super, crop, Hudson Valley. Pollination business. Certificate of inspection time of sale. M. P. Traphagen, Hunter, New York.

APIARY FOR SALE in San Luis Valley. 40 acres leveled irrigated land, well fenced. Large honey house, well equipped. 7 room modern house, Mrs. H. B. Norvell, Center, Colorado.

775 COLONIES, 4000 extracting supers, locations for expansion, 1/2 cash down. L. Herron, Newell, Iowa.

FOR SALE—100 shallow frame supers, with 9 drawn combs, \$1.75; 100 tops, 100 bottoms, 50 hive bodies. All standard equipment. T. E. Woodrum, Route 3, Neosho, Missouri.

50 COLONIES BEES with crop. Equipment for 200 colonies. All drawn combs. 45 frame extractor, electric knife, tanks, 500 lbs. sugar, 100 lbs. wax, wax press, copper double boiler tank, etc. Must be sold immediately. Price, \$1200. Stan Thompson, 3005 N. 1st Street, Milwaukee, Wis.

FOR SALE - 50 colonies bees, 2 story 10 frame, with honey, \$9.00. Extra supers, 9 combs, \$2.75. Hubert Martin, Rt. 2, Dry Ridge, Kentucky.

COMPLETE bottling plant equipment, 2 spout filling machine, filter, pump, tanks, flash heater. Hubbard Apiaries, Onsted, Michigan.

300-500 TWO STORY HIVES of bees, on permanent locations, no disease. Can furnish full extracting equipment ready to go, supers, truck with loader, etc. Wonderful country for all sports. Exclusive territory. Water white honey 100 lbs. per colony. Box HS, c/o American Bee Journal.

CARTONS of 1400 lithographed jar caps with big bee 63 mm. size, shipping weight 44 pounds, \$13.00; 100 only \$1.00, shipping weight 4 pounds. Flt 2 pound economy and other jars. Big stock selling below cost. Walter T. Kelley Co., Clarkston, Kentucky.

PORT AUSTIN - Bee business. Owner retiring. Building, equipment and business. \$7000 handles. Shore Line Realty, Port Austin, Mich.

HONEY LABELS

Improved designs, embodying color, balance, simplicity, and distinction. Please send for free samples & prices.

C. W. AEPPLER COMPANY

Oconomowoc, Wisconsin

HONEY FOR SALE

FOR SALE - Florida's finest table honey. Saw palmetto and clover-orange-palmetto mixture. All light honey, unheated, 13c per lb. in 55 gal. steel open head drums. F.O.B. here. Also in 5 gal. cans, \$9.00 each; 3 or more cans, \$8.50. Few cans good amber at \$8.00. F. H. Nelson, Murock, Florida.

LARGE QUANTITY light amber unheated honey in steel drums with removable heads. York Bee Company, Jesup, Ga.

WHITE CLOVER HONEY in sixties. Ralph Gamber, 910 State, Lancaster, Pa.

WE CAN SUPPLY NICE white honey. Immediate delivery. Russell Smalley, Beaver, Iowa.

100,000 to 150,000 lbs. of clover honey must be sold before Sept. 30th 1959, as I am forced to move from my present location, and must give up my retail business. Honey will be extracted from July 1st until August 30. LIS HONEY FARMS, Rt. 2, Box 512, Higgins Rd., Des Plaines, Illinois.

CERTIFIED TUPELO HONEY five pound \$2.50, delivered; 60 pound 25c pound f.o.b.; 55 gallon drum 24c f.o.b., sample 25c. Phillips Honey Co., P. O. Box 1506, Clearwater, Florida.

HONEY and BEESWAX WANTED

WANTED—extra white, white and light amber honey in 60 lb. cans. Cloverdale Honey Co., Fredonia, New York.

WANTED—Extra white and light amber honey. Let us ship you the containers. Sell us your honey for CASH on delivery. The Hubbard Apiaries, Manufacturers of Bee Supplies and Comb Foundation, Onsted, Mich.

HONEY AND Beeswax wanted. Melford Olson Honey Co., 5201 Douglas Drive, Minneapolis 22, Minnesota.

WRITE FOR SHIPPING TAGS and current quotations on rendered beeswax. Any amount from one pound up bought. If you have 25 pounds or more, save 25% by letting us work it into foundation for you. Walter T. Kelley Co., Clarkston, Ky.

PRODUCERS OR PACKERS interested in packing honeycomb sections for export to England please write full details, quantity, weight, price etc. to Ratcliff Bros. (Honey) Ltd. Great Horton, Bradford 7, Yorkshire, England.

WANTED FINEST quality table honey in all flavors. Meineke's Honey Farm, Palatine, Illinois.

HONEY WANTED, large lots unheated in bright 60 pound cans. Eugene McClain, 12491 Lacey, Hanford, California.

WANTED - Chunk comb and section, amber to water white. Extracted in 60-lb. cans. Write prices and quantity. Cash on delivery. Paragon Food Division, Box 9536, Kansas City 33, Mo.

SUPPLIES

WRITE FOR CATALOGUE. Quality bee supplies at factory prices. Prompt shipment. Satisfaction guaranteed. The Hubbard Apiaries, Manufacturers of Beekeepers' Supplies, Onsted, Mich.

THE BIGGEST BEE SUPPLY CATALOGUE PUBLISHED (64 pages) free for the asking. Big factory manufacturing a complete line of wooden goods, comb foundation, metal goods, veils and gloves, carloads in stock, daily shipments, save 20%. **WALTER T. KELLEY CO., CLARKSON, KY.**

SUPPLIES of all kinds, Brand Melters, Power Extractors, both Radial and Basket types. Hodgson Bee Supplies Ltd., New Westminster, British Columbia.

THE FOLLOWING ADS ARE FROM HUBBARD'S APIARIES, ONSTED, MICHIGAN. Before you buy supplies or sell your honey see Hubbards Apiaries, Onsted, Michigan, Phone HO-1-3481.

Honey containers: Glass-tin, 5-gallon square honey cans (large top), new and used 55-gallon steel drums, open or solid head. Send for special bargain list.

Try our New Electric uncapping knife. Heavy duty, thermostatic-controlled at point of contact. One man reports uncapping 120 tons without trouble and plans to use the same knife this coming season. Write for special literature.

OVERSTOCKED on medium brood foundation. 7-8 sheets per lb. All double boxed and papered. Also Zinc Excluders

WANTED

WANTED: Bees and used equipment for our western customers. Hubbard Apiaries, Onsted, Michigan.

SEEDS AND PLANTS

HONEY PLANTS our specialty. Catalog on request. Pellett Gardens, Atlantic, Iowa.

POSITIONS and HELP WANTED

HELP WANTED—Seasonal, year around. Experienced or inexperienced. In Texas, North Dakota. Stewart Apiaries, Fairfax, Missouri.

MISCELLANEOUS

SENSATIONAL GARDEN TRACTOR. Hoes between plants and rows including strawberries. Eliminates hand hoeing. Standard in size, yet entirely different. Patent 2742840. Also tilla. Fantastic offer to first few inquiries. Auto Hoe, DePere 80, Wisconsin.

RANCH MAGAZINE—Do you find it difficult to secure information about sheep and sheep ranching methods? The **SHEEP AND GOAT RAISER** reaches more sheepmen with more information of range sheep than any magazine published. Subscription 1 yr., \$3.00; sample copy 25c. Box 189, San Angelo, Texas.

Know interesting facts concerning the honey bees of India through the Indian Bee Journal, the only Bee Journal of India, published monthly in English. Subs. Rs. 12/- or Sh.17/6d (Sterling) or \$2.75 per year per International M.O. Sample copy 2s/ or 25 cents. Can be had from: The Bhupen Apiaries (Himalayas), Ramgarh, Dist. Nainital, U.P., India.

FOR SALE - Best quality leather billfolds, beautifully hand tooled with bees and flowers design; hand laced. Ideal gifts that beemen will appreciate. Satisfaction guaranteed. \$12.50 each, postpaid. Shelby Garner, Hinckley, Minn.

1958 edition our 112 page book **HOW TO KEEP BEES AND SELL HONEY** CONTAINS OVER 175 CLEAR, SHARP PICTURES, EXPLAINS IN EASY TO READ STYLE ALL YOU NEED TO KNOW TO MAKE BEEKEEPING PLEASANT AND PROFITABLE. INCLUDES HITHERTO SECRET INFORMATION ON HOW TO BUILD HOT ROOMS TO LIQUEFY HONEY OVER NIGHT, HOW TO PREPARE WAX FOR MARKET AND FAIR DISPLAYS AND HOW TO MAKE CREAMED HONEY. 75c postpaid. Walter T. Kelley Co., Clarkson, Kentucky.

BEES REMOVED FROM house or tree to hive without touching either house or bees. Bees will then move honey into hive. Save property, honey and bees with my method. Send \$2.00 for details. Satisfaction guaranteed. George Hawkins, Rt. 1, Lawson, Mo.

SULFA, TM-5, TM-25 for AFB and EFB. Ask for our low bulk prices. Hubbard Apiaries, Onsted, Michigan, Phone HO-1-3481.

The Australasian Beekeeper—The senior beekeeping journal of the Southern Hemisphere provides a complete cover of all beekeeping topics in one of the world's largest honey producing countries. Published monthly by Pender Bros. Pty. Ltd., Box 20, P.O. Maitland, 3N, N.S.W., Australia. Subscription by Bank Draft or International M.O. Australia or New Zealand 15/- (\$1.75) per annum (in advance) postpaid. British Isles and British Dominions 18/- (\$2.00) per annum (in advance) postpaid. Other overseas countries 20/- (\$2.30) per annum (in advance) postpaid.

Ask for prices on drums, tin and glass delivered when we may pick up your honey and wax with our truck or your neighbor's honey. Save the freight, use our truck both ways. Direct delivery and pick up in the North Central States. Hubbard Apiaries, Onsted, Michigan.

PIGEON Breeders News 15c. Pigeons, 3630 W. Berkeley, Phoenix, Arizona.

Starline Queens and Package Bees

C. G. WENNER

Rt. 1, Box 318 — Glenn, Calif.

BETTER BUY CONNEAUT 60 LB. CANS

LARGER CAPS
HEAVIER HANDLES
QUICKER SERVICE

Sold By Leading Dealers

THE CONNEAUT CAN CO.
CONNEAUT, OHIO

STARLINE and SELECT ITALIAN

QUEENS M. C. WEST

Rt. 1, Box 279A
WINTERS, CALIFORNIA

Ph. or Wire Woodland, Calif. MO-2-5782

Prices from June 1st on shipped air mail

Starlines		Italians		Add 10c for clipping and marking.
1 - 24	\$1.30	1 - 24	\$1.05	
25 - 99	\$1.15	25 - 99	\$.85	
100 up	\$1.00	100 up	\$.75	

E. J. BORDELON APIARIES

Moreauville, La.

Box 33

Phone 2583

25 cents for 8 - 9 oz.

of your honey in our plastic comb honey section

COBANA PROD. CO.

P.O. Box 214 Dearborn, Mich.

3-Banded

ITALIAN QUEENS

June Price - \$.80 Each

Prepaid Air Mail

H. C. BRUNSON

P. O. Box 188
Hampton, S. C.

Phones 6111
& 2151

CAUCASIAN QUEENS

1 - 24	\$1.10	\$1.35
25 - 99	1.00	1.25
100 & up	.90	1.10

MIDNITE QUEENS

HOWARD WEAVER & SONS

Navasota, Texas

Italian Package Bees and Queens JOHN S. SHACKELFORD

RIO OSO, CALIF.
Ph.: Wheatland, Calif.,
NEptune 3-2392

- Crop and Market -

by M. G. Dadant

Compared to last year, our reporters would lead us to believe that the crop will be about as follows in percentages: New England States, New York and New Jersey 110%; West Virginia, Virginia, Carolinas, Georgia, Kentucky, Tennessee and Alabama 85%; Florida 100%; Pennsylvania, Ohio, Indiana, Michigan, northern Illinois, southern Wisconsin 120%; northern Wisconsin, southern Illinois, Missouri, Louisiana 75%; Arkansas 120%; North Dakota, Minnesota, Montana 100%; Kansas, Nebraska, Oklahoma 120%; South Dakota, Colorado, Utah, Nevada, New Mexico, Arizona 75%; Idaho, Oregon, Wyoming, Washington 100%; California 60%.

There are, of course, varying areas in the various states as noted but it would be our estimate that at least until July 15 the crop for the entire United States is far less than it was a year ago, particularly because of the extremely short crop in California, much of which at the early dates was white sage and orange honey which, of course, would figure as competitors in the central and eastern markets.

PROSPECTS

Prospects appear only fair. Where rains have fallen, there are still pretty good prospects throughout the New England States and extending on into the Central West. Prospects are still fair in the cotton areas and there are, of course, possibilities in the intermountain areas although water shortage threatens. When it comes to fall honey, unless rains fall soon, the fall crop is bound to be restricted in all areas. There may be some pick-up in the Southeast where some rains have already fallen. All in all, we cannot see that the prospects, July 15, on to the balance of the season will be much better the country over than they were a year ago and I am certain it looks like the total crop for 1959 will not anywhere near equal that of 1958 although the central area, particularly the white clover and sweet clover sections seem to have done better than a year ago.

We have failed to mention the Canadian provinces. The eastern provinces are still hoping for a better total crop than a year ago. When

you come to the prairie provinces, however, and even into British Columbia, reports on the duck brood there are to the effect that the water is extremely scarce and young ducklings are unable to find water when hatched. To the writer this always meant that there was also drought in the farming areas and as a consequence the total crop would shrink over what it was last year when moisture conditions were better.

OLD HONEY ON HAND

The writer was extremely surprised to find how nearly all of the old honey had been cleaned up. One of the large cooperatives we understand is now depending on 1959 honey for their packing activities. Many of the reporters who a month ago were holding old honey, have disposed of same particularly their white honey although, of course, sometimes at prices which were not what they should be. We could say roughly that the entire country east of the Mississippi has practically disposed of all of their honey except perhaps what might be held in the hands of packers. Even in the prairie states and the Missouri Valley, honey seems to be quite well cleared up as it also does in the intermountain territory. We are talking now of white honey. There is quite a lot of amber honey still on hand but the fact that we have sold some two million pounds more of honey abroad than we did in the same period last year goes to show that our exports after all have not been too bad.

We must remember also that both South America and Central America, although they do have some white honey in Mexico and Argentina, have for the largest part only amber honey so that the competition is between these honeys and our own U.S. amber. Another reason why white honey is good property during the coming fall and winter season.

PRICES OFFERED

Very few buyers are out offering on honey and such as they do offer on it is largely at prices which would not ordinarily appear remunerative to the producer. In other words, pack-

ers undoubtedly have enough honey on hand generally to carry them through into the middle of the new crop and are not anxious to help set a precedent for prices on same. We hear of some offers on white honey as low as 10 cents and some as high as 12½ cents particularly in the northern tier of states probably in account of the fact that Canada now has raised their floor price on honey from a 12 cent price in 1958 to a 13½ cent price in 1959 on good white honey.

RETAIL PRICES ON HONEY

In a large part of instances, retail prices have been maintained throughout the 1958 and into the 1959 season, although there has been considerable amount of "special deals." In fact we had only one reporter who stated that there had been a lowering in retail prices and this report came from Minnesota. Three or four reported "special deals" but on the other hand several reported that retail prices had advanced at least to meet the advance cost in glass jars.

WHAT IS OUR HONEY WORTH?

I think this page has always emphasized the fact that our honey is worth what effort we are willing to make upon it and this is very clearly borne out by the fact that the eastern beekeepers are not worrying too much about their honey prices because they have set up a market of their own and readily disposed of all of the honey they produce except in minor instances.

Our western larger beekeepers unfortunately are not in a position where they can do their own retailing but they have not yet "caught fire" on a real effort to help publicize honey. It does seem, however, that honey is being publicized and we certainly hope that the efforts will continue to the point where honey will "make its mark" in the general markets just as it has in California and some other states where they have made special efforts to sell.

It is the writer's personal opinion that there is no need to be hasty in selling the new crop of 1959 white honey. We certainly do not expect it to carry over the reduced price which was offered and many times taken during the past spring season.

Honey Wanted—Cars and less than car. Top Prices.
C. W. Aeppler Co., Oconomowoc, Wis.

UNIVERSITY MICROFILMS
SERIALS ACQUISITION
300 N ZEEB RD
ANN ARBOR MI 48106-1500

An ALL-PURPOSE EXTRACTOR that is Built for Rugged Use



Cat. No. L35

All-purpose because it can be used for more than just extracting. It quickly converts into a capping drier by just sliding out the frame baskets.

The cappings spread evenly over the surface of the perforated reel because of its round shape, thus allowing the cappings to dry uniformly rather than bunching in the corners as they do in a rectangular basket.

This extractor is built for rugged use with its heavy construction, ball-bearing drive and smooth-running die-cast gears. The hand crank can be replaced by a L65 power-drive unit.

Also, the L35 can easily be converted into a storage tank and filler by removing the two wing nuts on the crossbar, and lifting out the reel.

Root extractors start at \$24.95. For more details visit the friendly Root dealer nearest you, or write one of the outlets listed below.

THE A. I. ROOT CO.

Factories at Medina, Ohio — Council Bluffs, Iowa — San Antonio, Texas

Distributors in Principal Cities

DEALERS EVERYWHERE

UNIVERSITY MICROFILMS
313 NORTH FIRST STREET
ANN ARBOR MICHIGAN
DEC 51-58-59

See and Buy — —

Dadant's High Value Harvesting And Packaging Equipment

Everything from A to Z

Acid Boards

Brand Melters

Color Comparators

Drum Trucks

Extractors

Fillers for Bottles

Gates for Tanks

Honey Moisture Graders

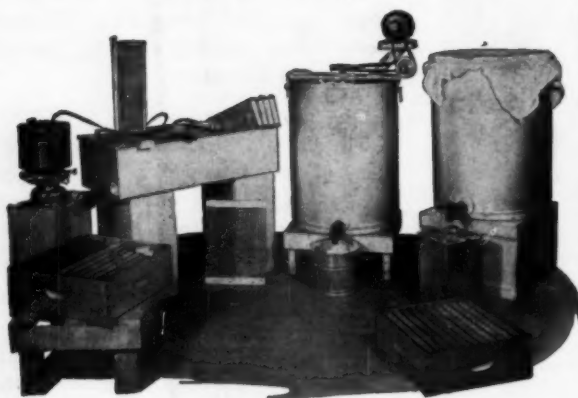
Inner Covers

Jars (all sizes)

Knives (all kinds)

Labels

Melters



Nails

Oval Jars

Pails

Queens

Resistance Coils

Sprinkler Tops

Tanks for Storage

Uncapping Planes

Vertical Power Knives

Wrappers for Sections

Xcluders

Yard Apron

Zinc Sheets



Get in Touch with your nearest DADANT DEALER or any of our 7 distribution points.

DADANT & SONS, INC., Hamilton, Illinois

Branches:

1929 E. FOURTH ST. SIOUX CITY, IOWA	HIGHWAY 41, SOUTH HAHIRA, GEORGIA	1010 W. AUSTIN PARIS, TEXAS
722 W. O'CONNELL ST. WATERTOWN, WISCONSIN	180-200 CANISTEO HORNELL, NEW YORK	STEPHENSON AVE. AT 14TH LYNCHBURG, VIRGINIA

